

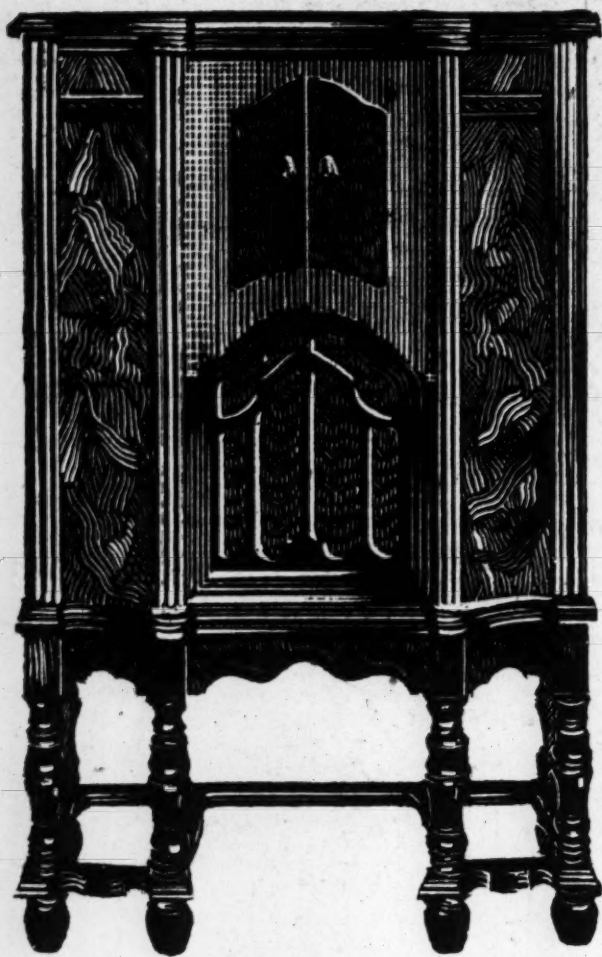
C. F. von HERRMANN,  
Meteorologist, Weather Bureau.







# FOR THE FIRST TIME IN ATLANTA



CONVENTION  
MODEL **\$149.50**  
Completely Installed

THE RADIO THAT BEATS THE RADIOS THAT WON THE TONE TESTS  
GENERAL ELECTRIC'S CONVENTION MODEL

WITH 7 MAJOR

## ENGINEERING ADVANCES



**1 NEW** Completely re-designed superheterodyne circuit with "Twin-Push" Amplification, making possible greatly increased power and a tremendous improvement in tone quality.

**2 NEW** Twelve Improved Tubes of new type throughout, giving greater efficiency and purer tone quality.

**3 NEW** Dual Automatic Volume Control, using two tubes instead of one—limits noise between stations—equalizes strong and weak signals—prevents fading—increases selectivity.

**4 NEW** Automatic Lo-Tone Compensator, which automatically gives the same full, rich tone whether the set is turned to low volume or high.

**5 NEW** High-power Dynamic Speaker, completely re-designed to give greater tone fidelity.

**6 NEW** Special Hand-operated Tone Control to give any shading of tone desired, and eliminating the mushy boominess formerly noticeable when tone controls were turned down.

**7 NEW** Greatly Improved G-E Tone Equalizers with Acoustic Orifices of exclusive G-E design—making possible further refining of tone and eliminating cabinet resonance.

**IN ADDITION:** Other outstanding G-E features, including the famous G-E full range sensitivity, and selectivity, with improved band pass characteristics. Engineered especially for better tone. It is the ultimate radio for which you have waited.

"BELIEVE YOUR OWN EARS."

COME IN! BE AMONG THE FIRST TO HEAR THIS REVOLUTIONARY NEW RADIO!

### SPECIAL DISPLAYS AT ATLANTA STORES OF GEORGIA POWER COMPANY GET READY FOR THE CENTURY'S "POLITICAL BATTLE"

You'll surely want to see the new General Electric "Convention Model" Radio!

Not only is it a radio set embodying all the engineering advances of the year, but its style and beauty is that to delight the heart of even a "high-hat" interior decorator.

Now, comes this summer those two great national political conventions. And who, may we ask, won't be interested in following every day's proceedings? Whether you're Democrat or Republican, you'll have a very personal interest in the nominee of your party. The new General Electric "Convention Model" will bring you the convention activities just as if you yourself were in attendance as a delegate.

Then, this fall comes the great every-four-year presidential election.

You will remember with how much real enthusiasm you fol-

lowed the race in the fall of 1928. This year there'll be even more matters of grave concern to be discussed by the candidates.

If your old radio set has just about brought in its last good, undistorted program—if you really need and want a set that'll bring you the political programs not only, but also every other type of program on the air with new and heretofore unbelievable clarity, honesty and richness—then, by all means, you should see and hear the General Electric "Convention Model."

Come by our nearest store today. Be among the first to hear this revolutionary new General Electric radio. Our stock of them is limited and we suggest you not postpone hearing it immediately.

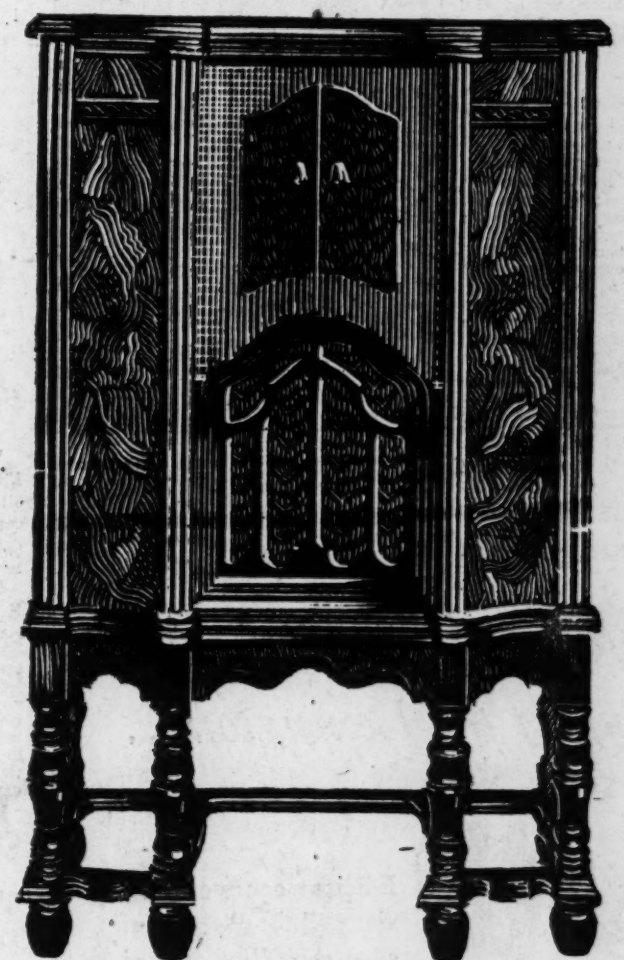
The price of \$149.50 includes all tubes and complete installation in your home. Liberal terms will be gladly arranged. You can pay a small amount down, the balance monthly along with your electric service statements.

**NOTICE:** We have on display at our 75 Marietta and 78 Plaza Way Stores a limited quantity of General Electric Radios used as sample and floor demonstration sets. These sets have been marked down to close-out prices and we suggest that you come by to see them before you invest in any less well-known set. The demonstrator sets have all been put

into first-class condition and will be sold with a liberal guarantee of satisfactory operation.

A small down payment will install one of them in your home . . . the balance you can pay monthly along with your electric service statements.

Don't fail to see these sample GE Radios!



CONVENTION  
MODEL **\$149.50**  
Completely Installed

"Convention Model" GE Radio on  
Display at:

75 Marietta Street, N. W.  
3055 Peachtree Road, Buckhead  
989 Peachtree, N. E.  
821 Gordon Street, S. W.  
1182 Euclid Ave., N. E.  
118 E. Ponce de Leon, Decatur.

# GEORGIA

POWER



COMPANY

A CITIZEN WHEREVER WE SERVE

One kilowatt-hour of electricity will operate a fifty-watt lamp for 20 hours, a sewing machine for 20 hours, a vacuum cleaner for five hours, a radio for twelve hours of a toaster long enough to make the family toast for a week. Kilowatt-hours are able, willing servants. The more you use, the lower your rate.



## SENATE REJECTS VETERANS' SLASH

**\$48,714,000 Expenditure Retained in National Economy Measure.**

WASHINGTON, June 7.—(AP)—By an overwhelming vote the senate today tossed out of the national economy bill all provisions for curtailing expenditures for war veterans.

The action shot a \$48,714,000 hole in the measure and cut its total saving to \$186,000,000.

As reported to the senate by its bipartisan economy committee, the bill carried a saving of \$238,000,000 and was described as necessary to help the new tax bill balance the budget.

The veterans' sections calling for a saving of \$48,714,000 were thrown out bodily by a 63 to 14 vote after members of the committee who had advocated them told the senate they believed it would not be practicable to put them through at this time.

The decision duplicated the action of the house.

In place of the seven sections tightening the requirements for cash allowances and institutional care, the senate, like the house, retained only a paragraph providing for a joint congressional committee to consider veterans' legislation and report January 1 as to possible changes.

With the controversial veterans' question out of the way, the senate approached a final vote on the measure which ranks second only to the tax bill in fiscal importance.

The bulk of the savings which it carried were bound up in a flat 10 per cent cut in the pay of all civilian federal employees receiving more than \$1,000 a year, but an effort was made to substitute for this the Hoover furlough plan rejected earlier in the day.

The administration proposal for furloughing employees for a month without pay or placing them on a five-day week is estimated to save \$80,000,000 compared to \$117,000,000 estimated for the 10 per cent slash.

Only this question and one or two motions for reconsideration of minor items stood between the measure and final passage.

Senate leaders had intended to stay in session this evening in the hope of finishing the measure before the end of the day, but an adjournment until tomorrow was taken at 5:40 p. m. after Chairman Jones, republican, of Washington, of the appropriations committee, said it would be impossible to finish tonight.

W. Z. Turner Luggage Co.  
Wherry's Wardrobe Cases  
FOR WOMEN OR MEN  
219 Peachtree St.

## Summer Term Drawing Many To the Southern Shorthand And Business University

**Better Than Ever Is The Southern. Why? Just Read The Following.**

Good times are coming, and many of those with forethought are now entering the Southern Shorthand and Business University, 133 Peachtree street, to prepare for those good positions which returning prosperity will create.

And the Southern is a greater school than ever before because: Prof. E. L. Ray, for many years connected with the state school system and well known, and during the last several years proprietor of his own business college at Macon, has associated himself with L. W. Arnold, president of the Southern, and these two—Mr. Ray, who is strong in bookkeeping and higher accounting, and Mr. Arnold, who is expert in shorthand, with several other cultured and experienced teachers, will serve the people of this section better than the Southern has ever before served them.

With the best location in Atlanta, 133 Peachtree—up-to-date systems and methods; elegant equipment; an active Employment Department; endorsed by practically all Atlanta, and hosted by over thirty thousand graduates; Mr. Arnold and Mr. Ray invite those seeking that business training which will equip them to fill the very best positions, to enroll at the old reliable Southern Shorthand and Business University.

Call, phone or write for catalog.

## 1930 Marriages Set New American Record

WASHINGTON, June 7.—(UP)—Lovers laugh at the dogmatists as well as locksmiths, the United States census bureau reported today.

Census figures for 1930 show marriage was more popular in that year than in any other single year in American history. Divorces, however, also touched a new high.

Women turn their thoughts to the divorce courts in greater numbers between the ages of 30 and 32, whereas men continue placidly until they are between 45 and 49 years of age before seeking their freedom, the figures revealed.

## RAILROAD EMPLOYEES GATHER HERE TODAY

More than 200 delegates are expected to be present this morning at the opening of the convention of the Railway Employees' Association of Georgia, which is to begin at 10 o'clock at the Henry Grady hotel.

W. O. Foote, president of the Atlanta Convention and Tourist Bureau, will make the address of welcome.

The feature of the session will be a mass meeting tonight at the city auditorium.

William Schley Howard, noted lawyer, will speak on "Taxation" and W. L. Stanley, public relations director of the Seaboard Air Line railway, will discuss duties and responsibilities of members of the organization.

Other speakers will include Governor Richard B. Russell Jr. and Mayor James L. Key.

Following the business meeting the delegates and their guests will be entertained at a dance.

## HERRERA AND AIDES ARRIVE TO JOIN VETS

HOLLYWOOD, Fla., June 7.—(AP) General Alberto Herrera, Cuban army chief of staff, and officers and cadets of the Cuban army landed from today at that nation's gunboats here today to give a touch of foreign splendor to the annual encampment of Florida Veterans of the Spanish-American War.

General Herrera came as the personal representative of President Machado, of Cuba. Both are veterans of the war.

The Cuban chief of staff, his aides and a company of cadets took part today in the convention program of the convention, and will be honor guests of south Florida cities during their visit.

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Call, phone or write for catalog.

## Economy rates are another reason for staying at the Lexington...

Efficient, courteous service...all the comforts of an attractively furnished room...food famous for its home flavor, at new reduced prices...and economical rates, whether you stay one day, a month or a year.

A quiet hotel one block from Park Avenue, near the shopping center, the Grand Central station and the busy downtown office zone.

New low restaurant prices...breakfast now 50c, luncheon 65c and dinner \$1.00.

Room rates as low as . . . \$3

Room rates: for one person, \$3, \$4, \$5 and \$6. For two persons only \$1 extra. Parlor Suites, \$10.

**HOTEL LEXINGTON**  
LEXINGTON AVE. AT 48TH ST., NEW YORK CITY  
Located in the Grand Central Zone - Charles E. Rochester, General Manager

## Lucy H. Tapley Dies in Maine

Long illness fatal to President Emeritus of Spelman College.

Miss Lucy Hale Tapley, president emeritus of Spelman College, died Monday night at the home of her brother, Dr. T. S. Tapley, in McKinley, Maine, after an illness of several months.

Miss Tapley was for 37 years on the faculty at Spelman and for 17 years was its president. She came to that institution in 1890, nine

years after its founding, and served successfully as teacher, organizer and principal of the teacher training department, dean and president, succeeding Miss Harriet E. Giles in the last-named position in 1909.

During the 17 years of her administration more than 100 students received degrees and diplomas, the annual budget grew from less than \$35,000 to nearly \$140,000, and four brick buildings were added to the plant, the Laura Spelman Rockefeller Memorial building for home economics, the Beesie Strong nurses' home, Tapley hall, and the Sisters chapel. In 1924 Spelman seminary became Spelman College and was recognized as a grade "A" four-year college by the state of Georgia and the Association of Colleges for Negro Youth.

Miss Tapley was born in West Brooksville, Maine, May 28, 1857, the daughter of Captain Thomas and Mrs. Lucy Wasson Tapley. She was graduated from Miss Lucy Henry's school in Brooksville and from Bucksport Seminary. In 1923 Mount Holyoke College conferred on her the degree of Litt. D. in recognition of her work at Spelman. Miss Tapley is survived by one sister, Mrs. E. H. Smith, of Sedgewick, Maine, and three brothers, Omar W. Tapley, Ellsworth, Maine; Dr. T. S. Tapley, McKinley, Maine; and Dr. Eugene Tapley, of Belfast, Maine. The funeral will be held from the old homestead in West Brooksville Wednesday afternoon.

## Louisianan Urges Public Action To Drive Away 'Big Shot' Huey Long

BATON ROUGE, June 7.—(UP)—Louisiana threw open its senate chamber for citizens to bring their grievances today and within four hours the fury grew to such bounds that a call was issued for "all liberty-loving people of the state to gather in a mass meeting, form a new Declaration of Independence and drive 'Big Shot' Huey Long and his grafters away forever."

The call was issued by Francis Williams, chairman of the Louisiana public service commission. There were many other violent speeches, by farmers, a doctor, politicians and taxpayers representatives, all taking advantage of the open hearing before the senate finance committee on the administration's proposed new tax program.

Seated on the floor of the chamber was United States Senator Huey P. Long, in the role of "ringmaster." He defied every antagonistic speaker and ruled every point of discussion. He intermingled comedy with wrath and hurled challenge for challenge as he stood on the floor and shouted to protesting citizens in the galleries.

He arrived promptly 8 a. m., the only "outsider" in the chamber was a negro maid, and began shouting: "Hey! Go out and get me an audience. Where is everybody? Where

are those thousands of protesting taxpayers?"

Each point of the tax program was taken up separately, and visitors were given a chance to raise their voices. They responded readily.

Henry Frith of Bunkie, a sugar planter, espied his home town senator and called down to him: "Senator Dore, do you remember stopping at my place and making all those promises for economy? Well, now's the time to keep 'em."

The fury grew into personalities, most of them directed at Senator Long, who came home from Washington three weeks ago to maneuver his tax plan through the state legislature.

"Here is a wonderful thing," exclaimed Dr. Curry Cappel, of Evergreen, a citizen. "Here is a man from Washington who is running the state of Louisiana. Evidently our governor (O. K. Allen) doesn't amount to much."

Pleading for tax reduction, the doctor said, "We have only one issue here. Take the burden off the farmers. If you don't do that, then maybe you legislators will run those farms. We can't."

Charles O'Brien, who said he represented the Taxpayers' Association, arose in the gallery and engaged Long in a debate.

"We farmers cannot pay our taxes," he said.

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## American Again Sets Beer-Drinking Record

PARIS, June 7.—(UP)—The world's record for beer drinking tumbled again Monday under the attack of J. Henry Cochran, an American, who drained a two-liter (slightly more than half a gallon) schooner in 11 seconds flat.

Cochran, six feet five, and known to his friends as "Kewpie," set the record at Harry's bar. He broke the 13-second market set last month by Jack Robbing, of Bridgeport, Conn. Cochran is a native of Williamsport, Pa.

The new record holder said he practiced marathon drinking in a soft drink parlor at Princeton, and we are determined not to be put out of our homes," he said.

Williams, who called for a "new deal in government," demand to know "which senate am I in, the national or state?"

"Do we have a dictator and two lieutenant governors? Then why is this man, whom we sent to the national senate, sitting here ruling the state?"

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## KIP RHINELANDER INVOLVED IN SUIT OVER INSURANCE

HALIFAX, N. S., June 7.—(AP)—Seven years after the start of a protracted five-year legal engagement in which he obtained a divorce from his octocorn wife Leonard Kip Rhinelander today was involved in new litigation, this time over the payment of an insurance claim.

The action disclosed his hitherto unknown whereabouts since he obtained a divorce in 1929 from Alice Beatrice Jones Rhinelander, daughter of a New Rochelle, N. Y., huckman.

Rhinelanders, action of an old and socially prominent New York family, whose unsuccessful annulment action and subsequent triumphant divorce action brought him wide publicity, appeared in court here to press a claim for \$6,000 he alleges was paid to W. A. Mont, of Halifax.

The amount represents insurance covering a bungalow he had erected on a scraggy lake in 1928, and its furnishings, which were destroyed by fire.

Rhinelanders said he moved to Nova Scotia to escape publicity after the sensational expose of his marital difficulties.

Upon taking up his residence here he adopted the name of Lou Russell. Lanchi and Kiangshan, China, have just been connected by a new highway.

Rayon produced in Italy last year weighed 78,120,000 pounds.

## \$2 BIRMINGHAM \$2 \$7—MEMPHIS—ROUND TRIP SATURDAY, JUNE 11TH

Limit: Leave Birmingham as late as 11:30 P. M., June 13th and Memphis as late as 10:15 P. M., June 16th.

For Additional Information Phone SEABOARD TICKET OFFICE WA. 5018 or WA. 2708

## HIGH BLOOD PRESSURE

Reduced with simple home treatment. Get Alertox at any drug store or write Alertox Med. Co., Dept. 113, Atlanta, Ga., for free leaflet telling how thousands have relieved themselves of this dangerous, insidious condition.—(adv.)

The delicious quality of Crane's Ice Cream meets a popular demand for an extra high-grade make of ice cream. In Taste, Purity and Wholesomeness Crane's Ice Cream takes its place at the head of all ice creams as a food confection of rare quality. CRANE'S ICE CREAM is made from a formula which has won the popular approval of millions of men, women and children. CRANE'S ICE CREAM has been the recognized leader of ice creams in Philadelphia since 1890. It is sold by thousands of dealers all through Pennsylvania, New Jersey and Delaware. We are recommending it to the people of this Community because we know it to be an ice cream of exceptional quality.

Have you too, tasted CRANE'S ICE CREAM



CRANE'S ICE CREAM is so much richer, creamier, tastier and altogether better than other ice creams that your dealer is willing to pay a little more per gallon. And as soon as you taste Crane's you will agree that the difference in quality is far greater than the small difference in price.

## IMPORTANT MESSAGE TO ALL ICE CREAM DEALERS

We invite Ice Cream Dealers who are not yet serving CRANE'S to investigate the quality and sales possibilities of Crane's Ice Cream. We have a definite plan to increase your ice cream sales which we would like to discuss with you. Will you kindly telephone us or send us a post card and our sales representative will call to see you.

**CRANE ICE CREAM**  
Product of Pedigree Dairies, Inc.  
165 HAYNES ST., S. W., ATLANTA  
Telephone: MAIN 3453



## DENTISTS TO OPEN CONVENTION TODAY

Three-Day Meeting of Association Will Be Held at Baltimore.

Following an opening day of organization and sports events Tuesday, the sixty-fourth annual meeting of the Georgia State Dental Society will start business sessions at the Baltimore hotel at 9:30 o'clock this morning, when Dr. R. F. Sullivan, of Savannah, will declare the convention formally open.

Dentists from all sections of the state began to gather in Atlanta Monday and all during Tuesday their numbers were increased by new arrivals. The first preliminary meeting was held Tuesday morning when district officers gathered at the Baltimore hotel at 9:30 o'clock this morning, when Dr. R. F. Sullivan, of Savannah, will declare the convention formally open.

The Georgia State Dental Association held its annual meeting at a luncheon at the DuPont Hotel Tuesday, followed by the annual tournament in the afternoon. Devotees of trapshooting assembled at the Peachtree Gun Club during the afternoon to shoot for seven trophies.

During the convention, which will run through Friday, the women's auxiliary will be in session. There will be automobile rides for visiting ladies this afternoon, and Thursday the annual auxiliary luncheon will be held at Brookhaven Country Club, when Mrs. C. S. Williams, of Windsor, the president, will preside.

In conjunction with the meetings of affiliated associations, the State Dental Nurses and Assistants Association will hold its annual meeting at the Baltimore hotel beginning today. The dental fraternity dinners were held Tuesday night.

The first business session this morning will see the adoption of the new constitution and by-laws and hear reports of the executive committee. At 2:30 o'clock this afternoon an oral hygiene luncheon will be held and at 8 o'clock tonight Dr. C. J. Hollister, of the Harrisburg, Pa., department of health, will speak on problems of the dental profession.

The meeting will reconvene Thursday morning at 9 o'clock and come to conclusion Friday. The annual banquet will be held at the Baltimore at 8:30 o'clock Thursday night, followed by the annual dance in the Ponce de Leon room.

**MANY OFFERED BLOOD, BUT GIRL, 11, DIES**

While a number of persons were eager to donate their blood to save the life of 11-year-old Geraldine Cullum, daughter of Mr. and Mrs. G. R. Cullum, of 512 Norfolk street, died at Grady hospital as the result of a tonsil operation Tuesday morning. Death was due to hemorrhage which followed the operation, it was said.

As the child lay upon the operating table it was seen that only a blood transfusion could save her life and an appeal was broadcast by radio. Several volunteers hurried to Grady to render this service, but the little girl died before arrangements could be made for a transfusion.

## MRS. EUNICE MOON DIES AT HOSPITAL

Mrs. Eunice Moon, 44, who was connected with the drapery department of M. Rich & Bros., Inc., died Tuesday night at a private hospital. She resided at 958 Stewart avenue, S. W. Arrangements for the funeral will be announced by Awtry & Lowndes, and interment will be in Powder Springs. She is survived by her husband, J. W. Moon; three daughters, Miss Christine and Miss Mildred Moon, and Mrs. Roy Callaway; a son, J. W. Moon Jr., of Atlanta; her father, W. B. Sorrells, of Hiram, and three brothers and two sisters. Mrs. Moon was a member of the Gordon Street Baptist church.

## ROBERT J. INGRAM DIES OF INJURIES

Robert J. Ingram, 65, for almost half a century an employe of the Atlanta & West Point railway, and a veteran conductor of the Crescent Limited, succumbed Tuesday morning at Emory University hospital as the result of injuries received late Monday afternoon in an automobile accident near Hogsheadville.



ROBERT J. INGRAM.

Mr. Ingram suffered fractures of the arm and leg and internal injuries when the car he was driving blew out a front tire and skidded into the ditch on the highway while he was en route to Atlanta from LaGrange. Passing motorists took the injured man to the LaGrange hospital, whence he was removed to Atlanta Monday night by Louis C. Ingram, his son.

In addition to Louis Ingram, he is survived by another son, Robert J. Ingram Jr., prominent automobile dealer of Decatur, and two grandchildren, Louie C. Ingram Jr., and Louise Rutledge Ingram.

Funeral services for Mr. Ingram will be held at 3 o'clock Thursday afternoon at the chapel of Blanchard Brothers, and interment will be in West View cemetery.

Mr. Ingram was one of the most widely known railroad men in this section. For many years he had been in charge of the Crescent Limited out of Atlanta on the West Point route, and for 47 years he had been in the employ of that railroad.

## CANDIDATES PICK CAMPAIGN OFFICES

Crisp, Kelley, Talmadge and Twitty Will Have Headquarters Here.

Beginning today candidates for governor and some of the other offices involved in the primary campaign will open Atlanta headquarters.

W. J. Crowe, manager for John I. Kelley, announced Tuesday that his candidate would have headquarters at the Piedmont hotel. Representative Charles R. Crisp and Eugene Talmadge will also open headquarters at the Piedmont in the next few days, it was learned.

For the time being John N. Holder will maintain headquarters at Jefferson. Abit Nix at Athens. Hoke O'Kelley at Loganville. Arlie D. Tucker at Nashville and Thomas W. Hardwick at Augusta. H. B. Edwards has headquarters in Macon and Peter S. Twitty, last to enter, will have headquarters here.

Representative E. H. (Pat) Griffin, of Bainbridge, veteran Decatur county member, announced Tuesday that he would probably be a candidate for speaker. Others in this race are E. D. Rivers, Lakeland; John C. Reador, Glenville; Ernest M. Davis, Camilla; and L. Thomas (Pat) Gilen, Macon.

S. Morton Turner, Quitman, informed newspapers Tuesday that he would be a candidate for president of the senate against Hamilton McWhorter.

**OGLETHORPE DIVIDES SUMMER ART COURSE**

Oglethorpe University summer school of fine and advanced arts which opened Monday will be divided into two divisions: the present, ending July 15, and the second beginning on July 18 and continuing through August 26. The courses include the fundamental requisites for the beginner as well as the advanced studies. According to Dr. Thornwell Jacobs, president of the college, the arts department has enjoyed a remarkable development. Beginning with only a few students, it has now more than a hundred enrolled, he said.

Among the courses included are: "Antique and Still Life" and "Color and Design," under the supervision of Albert A. Lacour, and "Life Drawing," and "Constructive Anatomy," "Sculpture," "Teaching of Art" and the "History of Art" among other courses under the direction of Fritz P. Zimmer.

Special attention is given to commercial art in its various phases, it was announced.

**CURTIS DEFENSE PLANS TO CALL LINDBERGH**

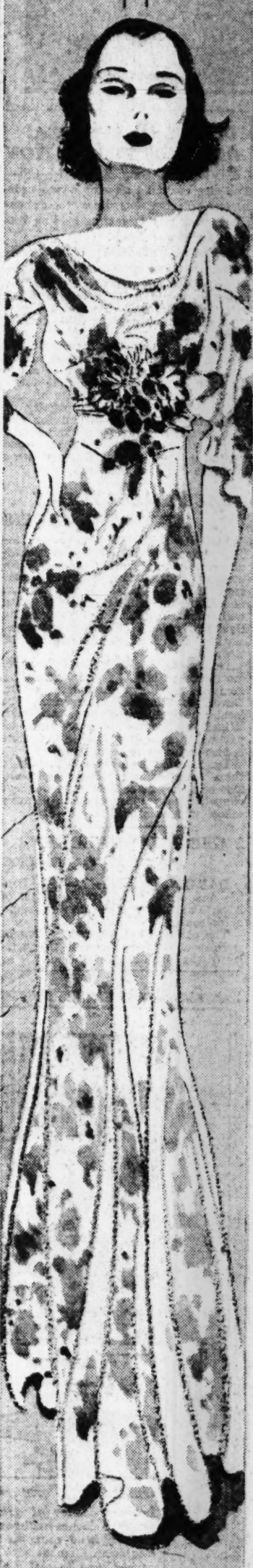
FLEMINGTON, N. J., June 7.—(AP) Lloyd Fisher, member of counsel for John Hughes Curtis, said today that Colonel Charles A. Lindbergh would be summoned as a defense witness in the trial of the Norfolk, Va., boat builder June 27 for obstructing the search for the kidnapped Lindbergh baby.

Fisher said both Colonel Lindbergh and Colonel H. Norman Schwarzkopf, state police superintendent, would be called by the defense to show that Curtis did not receive a cent for his activities.

## Adams Honored.

CHESTER, Pa., June 7.—(AP)—Secretary of the Navy Charles Francis Adams today received the honorary degree of doctor of laws at the 112th commencement of Pennsylvania Military College.

*The Charm of Chiffon*



Sketched: Nasturtium print over pinky-cream satin slip. Wide winged sleeves float below the elbow; a nosegay of flowers blooms on the belt. Size 16, \$39.50.

It's a shame to anchor anything as buoyantly lovely as these chiffons to cold plain facts. But you should know that they're of imported fabrics (which means that they have a sheerness and delicacy that the home-grown variety misses); that the designs are one-of-a-kind (which means that your worst enemy can't "steal your thunder"); and that they come in misses' and women's sizes.

Dresses, Third Floor

\$39.50

DAVISON-PAXON CO.

## Vanity Fair's Newest and Coolest for Summer--

*Chirilace*

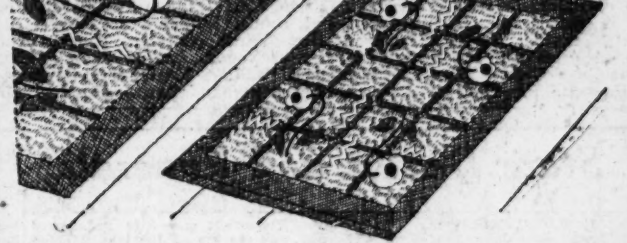
Amazing that such a cloud-light confection of Milanese and Bergamo yarn gets such a firm hold on you!

4 Delicious Shades:  
Forget-me-not  
Peach Bloom  
Apple Blossom  
Daisy White



GOWNS, \$2  
ONE'S-ALL, \$2  
CHEMISE, \$1  
PANTS, \$1  
VESTS, \$1

Here's Some Ready-Made Coolness for Summer Floors!



Here's Some Ready-Made Coolness for Summer Floors!

Fibre and Grass Rugs

One of these rugs makes a lot of difference in a floor... in looks, of course!—and coolness, too. They seem to actually drive heat away and circulate air in their mesh-y loose surfaces. You can get them in solid colors with striped or key borders—or in all-over designs. Backgrounds of natural, green, brown, orange or blue.

Size 9x12

\$8.95

Size 8x10 .....\$8.50  
Size 6x9 .....\$5.95  
Size 4.6x7.6 .....\$4.49  
Size 36x72 .....\$1.98

9x12 Wool Fibre Rugs in Provincial Plaids. \$14.95

Size 9x12

\$8.95

Size 8x10 .....\$8.50  
Size 6x9 .....\$5.95  
Size 4.6x7.6 .....\$4.49  
Size 36x72 .....\$1.98

9x12 Wool Fibre Rugs in Provincial Plaids. \$14.95

Size 9x12

DAVISON-PAXON CO.



---and Better at DAVISON'S

Sh-sh-Speak-Easy!

Put your foot on the brass rail and inhale! By nose! Davison's Perfume Bar is wide open. Take them straight by the dram or buy a perfume cocktail... "Manhattan," "Oriental Delight," "Fair and Warmer," "Jack Rose"... 75c dram.

Street Floor

Flapjack (flounder flat)

\$1.00 Now, as flat as a flounder, the powder case, for women's delectation. An elephant treading gently on it might make YOU as mad as any hornet—but couldn't make IT flatter! Black or cream, canary, jade, scarlet.

Street Floor

We Dote on Dots

\$1.29 —and these on our new trays are the darndest things! One look and you think you've already had what's about to be served on them. Black with red dots, navy, brown, orange or green with white dots.

Fourth Floor

Count Our Ribs!

\$5.95 Ribs do right by your figure—even when it's soaking wet! Turquoise blue rib-knit swim suit with white criss-cross back straps that may be tied either in front or back. Of wool zephyr that fits like a million dollars.

Third Floor

Aha! A New Bra!

\$1.50 "La Trigue," a grand new bra that accentuates the curves that Nature gave you—or puts in curves that Nature left out. Of peach lace lined with net. Very uplifting and very French.

Third Floor

A Two In One!

\$26.75 Find the modern bedroom that has space for both a chaise longue and a cedar chest—and the woman who doesn't want both in her bedroom! Here it is... a cedar chest and chaise combined. Covered in chintz.

Fifth Floor

DAVISON-PAXON CO.

**SALE!**

**\$1.50 and \$2**

**Cheney Craft TIES**

**\$1**

New 1932 colors and patterns. And what a selection to choose from, baronial cloth, suede velour, cambridge twill, glenwick twill, foulards—all materials that Atlanta men like.

An opportunity to buy ties for Father's Day (Sunday, June 19) and a complete selection for your Summer wardrobe at big savings.

Let Iris Lee shop for you, and wrap them in a gift box.

Davison-Paxon's, Street Floor

**DAVISON-PAXON CO.**

ATLANTA—affiliated with MACYS, New York



# MARVIN POUND HEADS STATE LIONS CLUBS

## Sparta Leader Is Elected as Convention Ends in Savannah.

SAVANNAH, Ga., June 7.—(AP)—Marvin P. Pound, of Sparta, Ga., was elected district governor of the Lions Clubs in Georgia Tuesday afternoon. There were three candidates.

Pound is a past president of the Sparta Club and is at present a deputy governor. He is in the insurance and real estate business and is the supposed candidate to the state legislature from Hancock county.

The convention passed a resolution advocating a back to the land movement, referring to the machine age, unemployment and vacant farm land. It also decided to lay before the international convention of Lions will be held in Los Angeles this summer.

Following a reorganization of the Georgia Lions Clubs, nine deputy governors were elected.

The deputy governors elected were: W. C. Hinson, Carterville; G. B. Whitley, Forsyth; W. Ray, Athens; George S. Johnson, LaGrange; Carl Hillon, Dublin; A. C. Gilmore, Sandersville; Prince H. Preston, Statesboro; M. N. Jones, Waycross, and A. D. Durbin, Albany.

The Georgia clubs were divided under the new organization plan as follows:

First District—Roanoke, Dalton, Canton, Calhoun, Lafayette and Cartersville.

Second District—Atlanta, Acworth, Decatur, Griffin and Forsyth.

Third District—Athens and Jefferson.

Fourth District—LaGrange, Columbus, Macon and Hawkinsville.

Fifth District—Dublin, Cochran, Soperton and Swainsboro.

Sixth District—Waycross, Sandersville, Harlem and Augusta.

Seventh District—Savannah and Statesboro.

Eighth District—Waycross.

Ninth District—Albany.

## METHODIST MEETINGS IN SOUTH GEORGIA SET

WAYCROSS, Ga., June 7.—The Rev. James R. Webb, presiding elder of the Waycross district, Tuesday announced the following appointments for the third quarterly conference: Friendship, June 10; Baxley, June 17; Zeno, June 21; Camp Ground, June 22; Hazlehurst, June 22; Williams Chapel, June 23; Gilchrist Park, June 23; Millwood, June 24; Argyle, June 24; Rocky Creek, July 17; Douglas, July 25; Mary's Chapel, July 28; Waynesville, July 27; Blackshear, July 27; Ward's Chapel, July 28; Homeland, July 28; Midland Memorial, August 2; Brunswick, First church, August 2; Providence, August 3; Brunswick, McKendree, August 3; Woodbine, August 4; Emanuel, August 5; Trinity, August 5; Willie, August 9; Bethel, August 10; Waycross, First church, August 10; Seville, August 11; New Prospect, August 12.

## METHODIST DELEGATES NAMED IN VALDOSTA

VALDOSTA, Ga., June 7.—Delegates to the annual district conference of the Valdosta Methodist church have been elected by the First church. The church is entitled to 13 delegates, and those elected include B. S. Richardson, E. P. Bass, T. B. Smith, M. D. Register, J. M. McKinney, Ed. M. Oliver, C. G. Joiner, W. B. Stubbs, J. H. Stump, G. M. Howell, Mrs. A. E. Stokes, Mrs. E. F. Fry and Mrs. W. B. Stubbs. Mrs. A. J. Strickland, an secretary of the district Woman's Missionary Society, and C. L. Smith, recording secretary of the church, are ex-officio delegates from the Valdosta church.

The district conference will be held at Waycross June 28 and 29, with the Rev. J. H. House, presiding elder in charge of the deliberations.

## No More Gas In Stomach and Bowels

If you wish to be permanently relieved of gas in stomach and bowels, take Balsam's Gas Tablets, which are prepared especially for stomach and bowels and the bad effects resulting from gas pressure.

That empty, gnawing feeling at the pit of the stomach will disappear; that anxious, nervous feeling with heart palpitation will vanish, and you will again be able to take a deep breath without discomfort.

That drowsy, sleepy feeling after dinner will be replaced by a desire for entertainment. Bloating will cease. Your limbs, arms and fingers will no longer feel numb and "go to sleep" because Balsam's Gas Tablets prevent gas from interfering with the circulation. Get the genuine, in the yellow package, at Jacobs Pharmacy Co., or any other good drug store. Tel. 1-1-1-1-1-1.

# Six Atlanta Students Among Group at University of Georgia Elected to National Honorary Scholastic Fraternities



## OFFICERS RE-ELECTED BY SOUTHERN MUTUAL

ATHENS, Ga., June 7.—Resolutions congratulating and thanking the officers of the Southern Mutual Insurance Company for conducting the affairs of the organization in such a manner as to authorize payment of a 50 per cent dividend to policyholders for the fiscal year were adopted at the annual meeting of the policyholders here today. The dividends declared amounted to nearly \$200,000.

Officers of the company were re-elected as follows: A. E. Griffith, president and treasurer; Andrew C. Erwin, secretary, both of Athens; directors, Howell C. Erwin, Blanton Fortson, John E. Talmadge, C. H. Brand, Jacob B. Joel, Steadman V. Hanford, George E. Deadwyler, E. D. Sledge, Andrew C. Erwin and A. E. Griffith, of Athens; John W. Grant, Atlanta; Lansing B. Lee, Augusta; William C. Bradley, Columbus; Robert Taylor, Macon; Henry Blunt, Savannah.

Junior officers include Herahel Carthens, auditor; E. E. Larkin, bookkeeper; Arthur E. Griffith, special agent and adjuster; R. T. Stegans, assistant bookkeeper; Upson Harper, building inspector.

## J. H. PALMER TO HEAD MACON LABOR BODY

MACON, Ga., June 7.—(AP)—James H. Palmer, insurance man and World War veteran, Tuesday was elected first president of the Macon Co-operative Labor Organization. The meeting was attended by approximately 150 unemployed and temporarily employed men.

At a meeting to be held Thursday night a constitution will be drafted and the committee will submit rules of the organization for acceptance.

Three immediate objectives of the organization were discussed by the president. These were efforts to bring pressure toward employment of local labor on the postoffice addition; to bring pressure on the local telephone company to employ local labor; and to create an interest in the condition of Macon's unemployed.

## WALTER HILL ELECTED BY SPANISH WAR VETS

AUGUSTA, Ga., June 7.—(AP)—Walter F. Hill, of Albany, Tuesday was elected commander of the Spanish War Veterans and Albany was named as the 1933 convention city.

W. K. Carwell, of Augusta, was elected senior vice commander and J. W. Austin, of Macon, was named junior vice commander.

Approximately 250 veterans attended the meeting.

Hill succeeds Barney Bernard, of Atlanta.

## FORMER SAVANNAHIAN INDICTED IN SLAYING

HAMPTON, S. C., June 7.—(AP)—An indictment charging murder was returned here by the grand jury late Monday afternoon against Alfred Marshall, formerly of Savannah, in the death of Clyde M. Merrell in Still May 12.

The case will be tried in the September term of court before Judge M. M. Mann, of Calhoun county.

The court permitted the defendant to retain his liberty under the \$5,000 bond which was fixed at the preliminary hearing following the killing.

## Bibb Salaries To Be Fixed

MACON, Ga., June 7.—(AP)—Representatives of the present board of county commissioners, the newly elected board and members of the Bibb County Taxpayers' League will prepare a schedule of the 1933 salaries of Bibb county officers and employees. This arrangement was unanimously approved Tuesday by the commissioners, who authorized the chairman to invite the other groups to assist in preparing the schedule.

## 99TH ANNIVERSARY EXCURSIONS

Between all points on CENTRAL OF GEORGIA RAILWAY And to points on many other lines

**JUNE 18---1 CENT A MILE**

72 per cent reduction—Stop-overs permitted—Baggage checked.

RETURN LIMIT JUNE 26, 1932

For complete information call 95 Forsyth St., N. W., WAlnut 8151

**CENTRAL OF GEORGIA RAILWAY**

Dependable for 99 years.

## Southern Cultivator

Established in 1843. Oldest Farm Paper in the Southeast.

Circulation 94,553. 41,266 in Georgia

Bulk of Remainder in Adjoining States.

Display Ad Rate, 60c Per Line.

\$8.40 Per Inch.

Classified Advertising, 6c Per Word

Sell the Farmers of This Section and Keep the Profits at Home.

Published 1st and 15th of Each Month.

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**THE SOUTHERN CULTIVATOR**

148 West Alabama St., S. W. ATLANTA

PHONE WAlnut 6565

## State Deaths and Funerals

**W. W. SHIMOLSTER.**—WAYCROSS, Ga., June 7.—Joseph William Shimolster, 48, resident here for the past 25 years, died at his home Sunday. He formerly operated the "House of Commons" cafe. He is survived by his wife; three sons, J. H., J. D. and C. F. Shimolster, of Waycross; two daughters, Mrs. J. D. Shimolster, of Waycross; and three sons, Mrs. F. E. Brunner, of Macon; Mrs. H. J. Durden, of Atlanta; and Mrs. F. E. Brunner, of Macon.

Funeral services were held Tuesday afternoon at Trinity Methodist church, conducted by the pastor, the Rev. W. A. Kelley, assisted by Dr. W. F. Hinesler, pastor of the Central Baptist church. Interment was in Oakland cemetery.

## MRS. A. L. BARTLETT.

DALLAS, Ga., June 7.—Mrs. A. L. Bartlett, wife of the late Judge A. L. Bartlett, died at her home Sunday morning after a brief illness of pneumonia. She was 80 years of age and was born at Hiram, Ga. She was a member of the First Baptist church.

Funeral services will be conducted from the First Baptist church at 11 a. m. Wednesday. Her pastor, the Rev. J. D. Harris, the Rev. J. M. Sparks, of Atlanta, and the Rev. J. H. Taylor, of the First Methodist church, will officiate. Interment will be in the Dallas cemetery.

## MRS. HESTER ARNOLD.

WAYCROSS, Ga., June 7.—Last rites were held here Monday for Mrs. Hester Arnold, 55, who died Friday at her home in Tampa.

Funeral services were held in Tampa Sunday and the body brought here Monday for interment at Mount Zion cemetery.

Mrs. Arnold is survived by three daughters, A. G. Touchette, of Tampa; Mrs. C. Smith, of Waycross; her mother, Mrs. Mary Jane Byrd, of Waycross; two brothers, W. F. Byrd, of Dallas, and T. W. Byrd, of Monticello; and four sisters, Mrs. D. C. Johnson, of Miami; Mrs. S. J. Taylor, of Waycross; Mrs. J. T. Doyle, of Savannah; and Mrs. Marie Mock, of Savannah.

## JOHN W. POTTS.

NEWNAN, Ga., June 7.—Funeral services for John W. Potts were held from the Methodist church Tuesday. He was 81 years of age and died in Sherman, Texas, Saturday night after a short illness. He was a resident of this county and was visiting his daughter, Mrs. A. L. Turner, at the time of his death.

He is survived by six children, W. A. G. O. H. A. and L. O. Potts, of Newnan; Mrs. J. L. Potts, of Newnan; Mrs. Emmett Varner, of Palmetto; and Mrs. A. L. Turner, of Sherman, Texas, and Ray Potts, of Canada.

## P. L. MILLNER.

WASHINGTON, Ga., June 7.—Philip Louis Millner, 45, senior member of a mercantile firm here for four years, died today at the residence of his brother, Albert S. Millner, at 1000 N. E. 10th St. in Atlanta. He was a native of Georgia, his former home, where funeral services and interment were held Sunday.

Mr. Millner was a native of Georgia and for many years was engaged in the mercantile business in Atlanta. He was survived by two brothers, Albert S. Millner and Benjamin R. Millner, business associates here, and a sister, Mrs. J. E. Robinson, of Knoxville, Tenn.

## OLIVER SINGUEFIELD.

TENNESSEE, Ga., June 7.—Funeral services for Oliver Singuefield, a former resident here, who died Sunday at the home of his sister, Mrs. N. L. Lutz, in Hartsville, Tenn., were held Monday afternoon at the residence of his brother, J. H. Lutz, pastor of the Wrightsville Baptist church.



## COUNCIL IN AUGUSTA DEMANDS BUS STATION

AUGUSTA, Ga., June 7.—(AP)—The city council had adopted an ordinance ordering busses to be stationed along city streets as loading stations for motor buses.

Following adoption of the ordinance, the local manager of the Greyhound lines advised the council his company would build a bus terminal here "immediately." He said his company did not oppose the council's action.

"Augusta needs this terminal; we need it," he said. "No definite action has been taken and it will take about 10 days for our plans to take form. I hope you will be considerate of us."

The council provided a penalty of \$100 fine or 90 days in jail for violation of the ordinance. Councilmen assured the bus companies that no one would be sent to jail if steps were taken to build a terminal.

## HEALTH MEET TODAY AT YOUNG HARRIS

YOUNG HARRIS, Ga., June 7.—The regional health conference, scheduled for Young Harris College Wednesday, will bring representatives from Towns, Union, White, Rabun and Lumpkin counties. The following will speak: Dr. R. T. Coleman, Young Harris; Dr. W. L. Funkhouser, representing the Medical Association of Georgia.

Dr. Fred Whelchel from the state sanatorium; Mrs. White from the Medical Auxiliary Association; Dr. Dover, of Clayton, representing the local medical association; and Dr. Winchester, representing the state department of health. Dr. Abernethy is also expected to be present.

Dr. Cooks, who directs the work in these counties, will also be present. The session will be held in the college chapel. The teachers in the summer school will number 200.

## 2 GEORGIA CHILDREN DIE OF POISONING

DARIEN, Ga., June 7.—(AP)—Benjamin and Mary Parkinson, children of the honary degree of devotion upon the Rev. Samuel Jackson Card, pastor of the Central Presbyterian church, of Athens, Ga., at commencement exercises Tuesday.

The children ate what they thought were mushrooms gathered in the vicinity of the home by their father.

## W. H. WILLIAMS' WILL

GRIFFIN, Ga., June 7.—(AP)—The will of the late William H. Williams, Griffin capitalist, will be contested by relatives. Several nieces and nephews have filed an objection. Mr. Williams left his estate in trust for a period of 25 years after which it is to be used in erecting a hospital here.

The objection, filed with Ordinary Steve Wallace, claimed Mr. Williams labored under the delusion that his relatives disliked him.

## PRESBYTERIAN DEGREE GIVEN GEORGIA PASTOR

CLINTON, S. C., June 7.—(AP)—Presbyterian College conferred the honorary degree of doctor of divinity upon the Rev. Samuel Jackson Card, pastor of the Central Presbyterian church, of Athens, Ga., at commencement exercises Tuesday.

## UNDERSLING WORM DRIVE

Lower center of gravity nearly 3 inches without decreasing bed room or road clearance. (Ambassador, Ambassador, and Special Eight.)

## X-Dual Frame, Super-rigid

Strongest type of frame. The massive inside girders extend practically entire length of chassis, giving car, virtually a double frame. (All models.)

## Old Style Design

Slip-Stream A new body of unusual beauty, V-radiator and Beavertail back reduce air resistance, thus adding miles to top speed. (All models.)

## Slip-Stream Body

A new body of unusual beauty, V-radiator and Beavertail back reduce air resistance, thus adding miles to top speed. (All models.)

## Centrifuge Brake Drums

Softens brake action—makes it more positive and gives five times longer wear to brake linings.

## These important features you'll find in the new Nash line

plus a long list of others including full range Ride Control; Aluminum Alloy Pistons and Connecting Rods; Twin-Ignition motors; Automatic Chassis Lubrication; Synchro-Shift Transmission; Free Wheeling; Increased horsepower; all models longer, longer and wider with faster acceleration and greater power and speed.

## NEW NASH

Five New Series — \$777 to \$2055

All prices f. o. b. factory

LOW DELIVERED PRICES — CONVENIENT TIME PAYMENT PLAN

**J. M. HARRISON & CO.**

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# GEORGIAN TAKES LIFE WHILE POLICE LOOK ON

## J. B. Elrod, Americus Garage Operator, Commits Suicide With Official's Pistol.

AMERICUS, Ga., June 7.—J. B. Elrod, 33, well-known garage operator here, died in an Americus hospital early Tuesday from self-inflicted gunshot wounds. It was reported that Elrod walked to the entrance of the county stockade early Monday night and talked with Captain George Moore and J. B. Pilecher, prison guards. Handling Captain Moore his own revolver, which was loaded, Elrod asked the officer if he wished to trade weapons with him. He then breeched Captain Moore's weapon and was warned by the officer to be careful.

Almost immediately he stepped upon the masonry leading into the stockade entrance, saying "good-by," he placed the weapon to his head and fired one shot. There was no inquest. A search revealed no note or anything to indicate Elrod had contemplated his action. He is said to have been despondent.

Elrod, who was a son of Mr. and Mrs. J. B. Elrod Sr., of Richland, is survived by his wife, Mrs. Ruby Finch Elrod, five children, Genevieve, Bobby, Billy and Allen; his parents; a brother, E. L. Elrod, of Pompano, Fla., and three sisters, Audrey and Evelyn Elrod, of Lake Worth, Fla., and Mrs. Jack Brown, of Richland.

Funeral services will be held Wednesday at Richland, conducted by the pastor of Richland Methodist church, of which Elrod was a member.

## DOUGHERTY BOARD REJECTS \$6,000 BILL

ALBANY, Ga., June 7.—(AP)—Payment of a bill for \$6,044.95 for an efficiency audit of Dougherty county has been refused by the county board of roads and revenues.

The audit was made for a special committee of the September term grand jury of Dougherty superior court. The board rejected the bill, together with another one of several hundred dollars for expenses of making the audit, on the advice of the county attorney, J. R. Pottle. Members of the committee later announced they had employed a law firm to petition the superior court for an order that the bills be paid.

## RELATIVES TO CONTEST W. H. WILLIAMS' WILL

GRIFFIN, Ga., June 7.—(AP)—The will of the late William H. Williams, Griffin capitalist, will be contested by relatives. Several nieces and nephews have filed an objection. Mr. Williams left his estate in trust for a period of 25 years after which it is to be used in erecting a hospital here.

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Lower center of gravity nearly 3 inches without decreasing bed room or road clearance. (Ambassador, Ambassador, and Special Eight.)

## X-Dual Frame, Super-rigid

Strongest type of frame. The massive inside girders extend practically entire length of chassis, giving car, virtually a double frame. (All models.)

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# Georgia News Told in Brief

## Methodist Delegates

McDONOUGH, Ga., June 7.—Mrs. Hugh Turner, Mrs. L. L. Strawn, Miss Margaret Williams and David Strawn have been elected delegates to represent the local auxiliary of the Methodist church at the district meeting to be held in Barnesville on Thursday and Friday of this week.

## Wins Brenau Scholarship

McDONOUGH, Ga., June 7.—Miss Georgia Walker, recent honor graduate of the McDonough High school, received notice today that she had been awarded a scholarship to Brenau School of Oratory. This award came through the auspices of the Georgia School of the Air inaugurated by WMAZ.

## Jailed in Theft

McDONOUGH, Ga., June 7.—Carl Jordan and Geo. Lester, negroes, were lodged in the Henry county jail by Sheriff L. D. Hightower on Sunday, charged with breaking into the store of W. E. Minter, near McDonough, on Saturday night taking merchandise valued at \$150.

## Singing Convention Set

FITZGERALD, Ga., June 7.—The south Georgia singing convention will convene in Fitzgerald on June 13-19.

## Named to Insurance Post

AUGUSTA, Ga., June 7.—(AP)—Appointment of Sidney O. Smith, of Gainesville, Ga., as a member of the National Association of Insurance Agents' conference committee was announced Tuesday by Scott Nixon, president of only Georgia association. Mr. Smith is a former president of the Georgia association.

## Bible School Opens

BARNESVILLE, Ga., June 7.—The annual Bible Vacation Bible school of Barnesville opened about 100 children Monday morning, with an attendance of more than 150 from 4 to 16 years of age. The Rev. Harry V. Smith, pastor of the church, is in charge, and Mrs. Smith is assistant. Other department supervisors are Mrs. Emmett Langford, Mrs. Farris Hall, Miss Mary Middlebrooks, Miss Kathleen Langford. The school will last eight days.

## Mrs. Harvey Leaves Georgia

THOMASVILLE, Ga., June 7.—Mrs. Kate Hanna Harvey, owner of the broodmare of Park Hill plantation, six miles from Thomasville, left here today for her summer home in Cleveland, Ohio. She will return early in the autumn.

## Poultry Sale Set

McDONOUGH, Ga., June 7.—The last poultry sale until fall will be held on June 10, according to C. M. Dellinger, agent of Henry county. The car will be stationed at McDonough from 7:30 o'clock until noon and prices will range from 8 to 10 cents per pound for hens to 12 and 15 cents for fliers.

## Postoffice Nominations

WASHINGTON, June 7.—(Special)—President Hoover today sent to the senate the following nominations of postmasters in Georgia: William R. Chapman, Crawfordville, and Thomas M. Goodrum, of Newnan.

## Barnesville Court Opens

BARNESVILLE, Ga., June 7.—The regular July vacation session of the court of Lamar county convened in Barnesville Monday morning. With only a small docket, the term will probably adjourn within a few days. Judge Ogden Persons, of Forsyth, is presiding.

# 32 SENIORS GRADUATE AT ALMA HIGH SCHOOL

## Commencement Address Delivered by Braswell Deen on Tuesday Night.

WAYCROSS, Ga., June 7.—Eleven boys and twenty-one girls constitute the graduating class of the Alma High school who received their diplomas Tuesday night at the annual commencement exercises. Braswell Deen delivered the commencement address.

Graduates included Helen Pirkle, Shirley Nell, Wynelle Hurst, Merle Minor, Floy Taylor, Janette Raggett, Lucile George, Ruth Johnson, Mildred Dean, Melba Wheeler, Allie Wheeler, Margaret Padgett, Melba Carter, Vera Thomas, Lottie Taylor, Sadie Johnson, Colleen Williams.

Miss Williams, Janette McDonald, Lola Russell, Jack Randle, Robert Dean, Don Wheeler, Ernest Sellers, Dan Lott, James Head, Linton Johnson, Johnny Tyre, Jennings Tyre, Clyde Harrison and J. P. Lee.

Professor B. H. Johnson is superintendent of the school, with J. B. Whitley as principal.

## 114 Births in Macon

MACON, Ga., June 7.—(AP)—The health department Tuesday announced that births in Macon last month were exactly double the number of deaths. There were 114 births.

## Atlanta Found Dead

CHATTSWORTH, Ga., June 7.—W. D. Paden, of Atlanta, traveling salesman for the Atlanta Store Works, was found dead in a hotel room here Tuesday.

## Camilla Pastor in Hospital

THOMASVILLE, Ga., June 7.—Stricken with appendicitis while he was conducting church services Sunday evening, the Rev. Alex Mitchell of Camilla, is in the Archbold Memorial hospital in Thomasville, where he is reported resting comfortably following an operation late Sunday night.

## Permanent Wave \$2

COMPLETE! NO EXTRAS! Including Shampoo and Finger Wave

All the Curls You Need

FINGER WAVE ..... 25c

SHAMPOO ..... 25c

"Summer, Winter, Spring or Fall A Victrola Wave's the best of all."

## MAISON VICTOIRE

1833 Peachtree St., N. E. Phone JA. 9578



## LEAGUE HITS COUNTY ON SALARY SLASHES

The Taxpayers' League, in a public statement issued Tuesday, denied claims of three members of the board of county commissioners that salaries of county employees had been reduced between 10 and 25 per cent. The league charges that the average reduction was only 4.7 per cent and that if the increases in salary and personnel are considered the reduction amounts to only 1.75 per cent.

The league charged that members of the county board have been at odds in their statements regarding salaries: "One member is quoted as saying that salaries have been reduced about 25 per cent," the statement Tuesday said. "Another member publishes a statement that salaries have been reduced between 10 and 25 per cent. A third member in this morning's paper has outdone them all. He apparently claims to have saved the taxpayers 2.5 mills or one-fourth of all the property taxes."

The league statement says a study

of the pay rolls has been made and that the total expenditures for salaries has been decreased only 4.7, adding that if the increases are considered the entire reduction is cut to 1.75 per cent.

Robert C. Mizell, president of the league, Tuesday attacked the action of the board in reducing its appropriations to the emergency relief committee and the Community Chest.

"The action of the board indicates that political considerations are of more importance than the needs of the sick and suffering," Mr. Mizell said. "We cannot maintain our self-respect, nor can we hope for the public to have confidence in the sincerity of our organization if we do not denounce this action of the board."

## BANDIT TRIO MAKES RICH JEWELRY HAUL

NEW YORK, June 7. (AP)—Three robbers invaded offices of the Bristol Seamless Ring Company late today and escaped with jewelry valued at between \$50,000 and \$100,000.

Ten persons, including the proprietor and four girls, were left bound and caged in a rear room. The loot consisted almost entirely of diamond rings, most of which were taken from a large safe.

## NEW JONES COURSE WILL OPEN IN FALL, SIMONS REPORTS

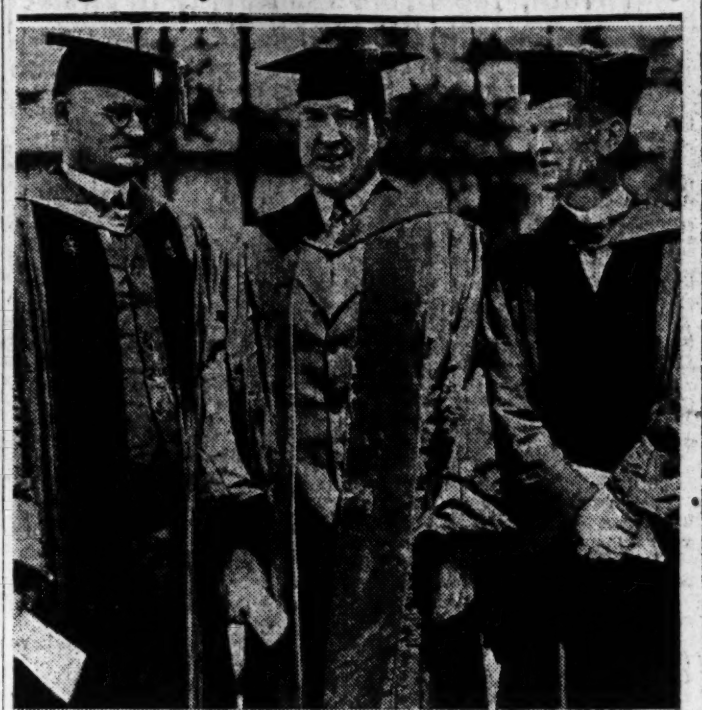
Play will begin on Atlanta's only municipally-owned 18-hole golf course, the Bobby Jones links, in the early fall, it was announced Tuesday by George L. Simons, general manager of parks and playgrounds.

Construction of half a dozen bridges crossing the streams in the course, and erection of a temporary clubhouse comprise the only other construction work necessary before the formal opening.

Simons cited that only \$4,500 has been set up for this work and that if done properly it will cost many times this amount to do the work incident to the opening. His department is working on the course, however, and it will be opened during the late summer or in the early fall, he said.

Atlanta and Fulton county have co-operated in construction of the course, said by experts to be one of the finest in the south. A pretentious program will be arranged for the opening with citizens, Fulton county and city officials participating.

## Faith in Worth-While Values Urged by Dr. Marsh at Emory



Three educators prominent in baccalaureate events during the 92d commencement program which was concluded at Emory University Tuesday with the delivery of diplomas and awards. Left to right, Dr. H. W. Cox, president of the school; Dr. Daniel L. Marsh, president of Boston University, who delivered the baccalaureate address; and Dr. T. H. Jack, vice president of Emory. Photo by George Cornett.

Revised confidence instead of revised confidence was urged upon 273 Emory University graduates Tuesday morning by Dr. Daniel L. Marsh, president of Boston University, in his baccalaureate address at Glenn Memorial church on the campus.

As positive proof of his contention, Dr. Marsh said that the wonders and miracles of the modern age were produced and developed in the brains of consecrated scientists and not by might or riches.

"We should place our faith not so much in material things as we do in the worth-while values of human kindness, justice and righteousness," he said, adding that without those human qualities the things we have confidently counted on are thrown into reverse.

"Glorious in power," he continued, "we were drunk with material prosperity, boasting of what we called worldly wisdom. In those things we were confident. Latter day events have proved that we should revise our confidence."

Educators in particular were urged by Dr. Marsh not to place too much faith in things material, though he said he had no objection to endowments, buildings and equipment. Rather, he said, he was pleading for added confidence in things "most worth while."

The baccalaureate address and the delivery of diplomas and special awards to honor graduates brought the Emory commencement to an end after one of the most notable baccalaureate affairs in the history of the university. It was the 92d graduation program.

Three graduates were made members of Phi Beta Kappa: David Morris Potter Jr., of Augusta, Ga.; Charles Edward Brown, of Barnesville, Ga.; and Lynwood Mathis Holland, of Brownwood, Ga. Special departmental honors went to Graduates Brown and Potter.

Five first honor men in the school of medicine: Arthur Park McGinley, of Atlanta; Thomas English McGinley, of Decatur; Robert William Matthews Jr., of Millen, Ga.; Martin Van Marter, of Marietta; and Eugene Anson Steed, of Decatur.

Winners of special medals in the college of arts and sciences included Ned Ellison Crowe of Royston, Ga.; Gould H. Cloud, of El Dorado, Ark.; and Joseph Horacek Jr., of Atlanta.

Degrees with special departmental honors in the college of arts and sciences were awarded to William Aquilla Bailey Jr., of Atlanta; Margaret Agnes Atlanta, of Atlanta; Charles Edward Brown, of Barnesville; Mrs. Louise Cunningham, of Ojus, Fla.; Leonard Neil Hutchinson Jr., of Decatur; Carlos Lynes Jr., of Atlanta; Lawson Weston Mixon, of Abbeville; David Morris Potter Jr., of Augusta; Louise Katherine Toepel, of Atlanta; and Robert Earle Vogel, of Atlanta.

Awards and medals were presented

to high average graduates as follows: Russell Sinclair Groves, St. Louis, Mo., first year; William Alexander Leonard, Columbus, second year; William Gideon Brown, Rochelle, Ga., senior year; Margaret Elizabeth Newton, Griffin, Ga., second highest average, first year; Hugh Frederick McMillan, Atlanta, highest average legal research; and William Gideon Brown, highest average entire law school course.

**\$2.00 BIRMINGHAM \$2.00**  
\$7.00 Memphis, June 11th, Seaboard.  
Phone Walnut 5018-2708. (adv.)

**COOL OFF**  
and  
**Have Real Fun**  
Swimming, Bathing and Picnicking

This year you'll enjoy Mooney's Lake more than ever before. Improvements in and around the lake afford a lot of healthful surroundings on beautiful wooded hill top. 500 gallons of fresh, pure artesian water pour into the lake every minute. Sand bottom.

**Mooney's LAKE**  
County Inspected  
Turn off Piedmont Rd. at Mooney's Sign—Paved Road all Way.

**ANNOUNCING THE NEW GEORGIC**  
WORLD'S LARGEST CABIN LINER

**GROUP TO PREPARE BALLOTS NEXT WEEK**

Ballots for the September 14 primary will be prepared at a meeting of the subcommittee of the democratic state executive committee in a meeting at Macon June 15, Lawrence S. Camp, state chairman, announced Tuesday.

It is likely the committee, at this meeting, will review the findings of a special committee which held that the Fulton county executive committee, elected in March, would have to be ratified in the September election. A typographical error in Monday's Constitution, however, caused the special committee's action concerning the Fulton commission rather than the democratic county committee.

**COURT DISMISSES C. S. EATON'S SUIT AGAINST COURTS**

The suit brought by Cyrus S. Eaton, Cleveland financier and steel magnate, against R. W. Courts Jr., of Courts & Co., for \$402,000 in connection with purchase of a seat on the New York Stock Exchange, came up for hearing in the United States federal court Tuesday morning.

After counsel for Mr. Eaton argued, the case was dismissed without prejudice. It was not necessary for Mr. Courts to present any witnesses or testimony.

Eaton was represented by Luther Day, of Day & Day, who were chief counsel in Eaton's successful suit to enjoin the Bethlehem Steel-Youngstown Sheet & Tube merger. He was assisted by Randolph & Woodruff, of Atlanta.

Mr. Courts was represented by Shalading, MacDougald & Sibley, of Atlanta.

**FINAL RITES TODAY FOR SUICIDE VICTIM**

Funeral services for W. C. Teal, 46, of St. Louis, Mo., who shot himself to death in the woods near the Wilson Tourist camp on Lakewood drive Monday afternoon, according to a coroner's verdict Tuesday morning, will be held at 3:30 o'clock this afternoon at the chapel of Austin Dillon Co. The Rev. W. Lee Cutts will officiate and interment is to be in the Hollywood cemetery.

Teal, who is survived by a wife and child in St. Louis, left two sons, one to his wife, and the other to the undertaker, it was said. A telephone call to county police, turned head quarters of an intended suicide, but officers reached the scene too late to prevent Teal from shooting himself with a pistol.

# J. M. HIGH Co.

49 Years of Underselling Atlanta

A Vast Collection! Attractively Priced!

## Lovely Linens



## Linen Dinner Sets

The practical choice of a wise bride! Size 62x82-in. HEM-STITCHED CLOTH and eight NAPKINS. Gleaming white damask—every thread pure linen—neat colored borders.

**\$2.98** Set

**Essential LINENS**

Linen Kitchen Towels, 17x34 ..... 25c ea.  
Bath Towels, 22x44 ..... 19c ea.  
Linen Guest Towels, 14x22 ..... 29c ea.  
5-Pc. Linen Breakfast Sets ..... 68c set  
Madeira Linen Tea Napkins, 6 for ..... \$1  
Madeira Linen Scarfs ..... \$1 ea.  
6-Pc. Bath Ensembles ..... \$2.98 set  
Peasant Linen Bridge Sets ..... 98c set

**THREE Designs in Irish Linen**

**Double Damask Cloths**

THREE distinctive designs that brides will hail with delight. **\$3.98**

CLOTHS 70x70 .....  
70x88-in. CLOTHS ..... \$4.98 ea. 70x106-in. CLOTHS ..... \$5.98 ea.  
22x22-in. NAPKINS ..... \$4.98 Doz.

**SCOTCH LINEN CLOTHS**

Heavy! Every thread pure linen—three attractive designs—wide hemstitched hems. Size 66x66-in. **\$2.98** ea.

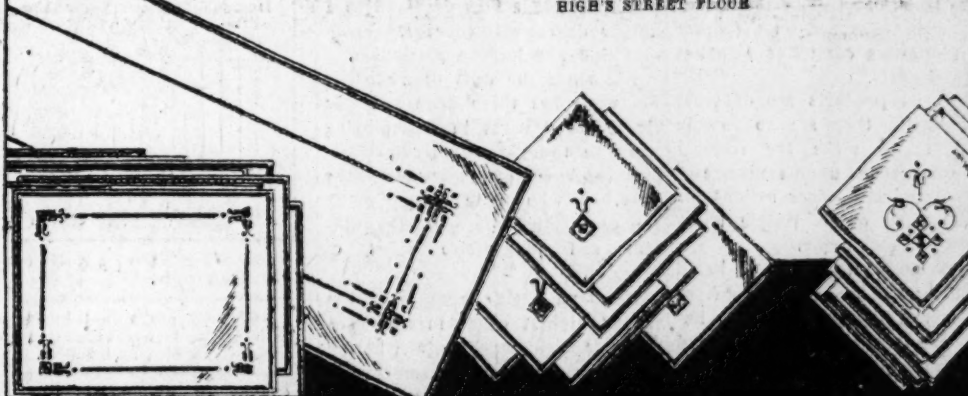
66x86-in. CLOTHS ..... \$3.98 ea. 66x101-in. CLOTHS ..... \$4.98 ea.  
18x18-in. NAPKINS ..... \$3.98 Doz.

**"Cannon" Muslin Sheets**

Fine, smooth quality! Single and twin size, 63x99! Full size, 81x99! Extra size 81x108! **88c** ea.

PILLOW CASES, 42x36 ..... 19c Ea.

HIGH'S STREET FLOOR



Don't Miss This! \$1 to \$1.49 Yd!

## Mill Length SILKS, 2 Yds.

Lengths Range From 1-Yd. to 4-Yds.!

Plain Flat Crepes! Plain Ruff Silks! Printed Chiffons! Plain Shantung! Plain Satin Crepes! **\$1**

HIGH'S STREET FLOOR

## Save HALF Your Money! Reg. 50c Boxed Stationery

1,000 boxes to go! Secured at a special price, concession from a leading maker of high-grade paper. Wide variety of newest styles—all fine! **25c** Box

HIGH'S STREET FLOOR

No C. O. D.—Phone or Mail Orders, Please!

**KOTEX 3 Boxes 63c**  
Reg. 35c Ea.

The new phantom Kotex! Very specially priced for Wednesday! **24c** STREET FLOOR

**MAIDEN VOYAGE TO EUROPE**  
JULY 9th LATER SAILINGS AUG. 13th; SEPT. 10th

In regular service with Britannic, Adriatic and Baltic, to Galway, Cobh and Liverpool—Cabin, Tourist and Third Class—at 1932's low fares.

**MINIMUM RATES**

CABIN	TOURIST	THIRD CLASS
One Round	One Round	One Round
Way Trip	Way Trip	Way Trip
\$134	\$254.60	\$74.50
\$167	\$67.50	\$103

Apply to your local agent, the travel authority in your community, or to:

**WHITE STAR LINE**  
INTERNATIONAL MERCANTILE MARINE CO.  
Company's Office: 75 Poplar St., Atlanta.  
Tel. Walnut 5110

**Amazing Value! Reg. 25c**

**Woodbury SOAP 3 Cakes 49c**

Keep your skin fine this summer with Woodbury's famous "facials."

STREET FLOOR

**1-Dram Bottle**

Morlet's Sweet Pea, Gardenia and Jasmine! Delicate and alluring as moonlit summer nights!

STREET FLOOR

**All SUMMER SUITS purchased of us will be DRY CLEANED or LAUNDERED for only 26 cents**

**Primrose Process**  
None Better

With the cost brought down to virtually half the usual charge for cleaning, those who in the past have denied themselves the pleasure of wearing light colored summer clothing, because of the expense incurred, can now afford to indulge freely. Having arranged with one of Atlanta's finest cleaning establishments to launder or dry clean all suits and white flannel trousers purchased from us, we make this unusual offer.

Bring your suits to our store, 74 Whitehall St., any day before 9 A. M. and you can get them the following day after 6 P. M. . . . beautifully cleaned and pressed for only 26 cents.

**Hirsch Brothers**  
OUTFITTERS TO MEN AND BOYS

## An Additional INCOME for Them



**THIS FATHER** has just made the plans that will assure his family a steady income, regardless of the ups and downs of life. He has just placed a part of his property in a Living Trust. No matter what may occur in his business, he knows there will be one income on which he can always depend. And should anything happen to him he knows that the same check will continue to come to mother every month, to meet the needs of his loved ones.

A Living Trust frequently makes possible legitimate savings in income and inheritance taxes and administration expenses. Our booklet, "Trusts for the Living," fully explains these savings and the many other features of this form of Trust Service. Write or call for your copy—without obligation.



TRUST DEPARTMENT  
**TRUST COMPANY of GEORGIA**

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TRUST DEPARTMENT

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## ROOSEVELT LAUDS WET DECLARATION

Rockefeller's Stand Will  
Help To Get Action,  
Says New Yorker.

ALBANY, N. Y., June 7.—(AP)—Governor Franklin D. Roosevelt tonight praised John D. Rockefeller Jr. for urging repeal of the eighteenth amendment. In doing it the governor, who is a candidate for the democratic nomination for the presidency, and a wet, charged his own course as a candidate on the question as to how the prohibition law should be repealed.

Mr. Roosevelt said: "I am very glad to read the statement by John D. Rockefeller Jr. It will be of real help in getting action at the next session of congress so that in every state there can be a vote on the eighteenth amendment."

The governor as far back as September, 1920, in a letter to Senator Robert F. Wagner, explained he favored "abrogation" of the prohibition amendment and the substitution of states' rights. He has never gone into full detail as to how he would accomplish the substitution.

In the light of tonight's statement, he favors quick action on the question. This is expected to be the course he will suggest if named to lead the democratic party in the coming national campaign.

The governor did not explain what he has said his hopes on for favorable action at the next session of congress. The present congress has been favorable to the dry side.

His opposition to the eighteenth amendment is in advance of, at least, on the same grounds as Mr. Rockefeller's—the belief that it does not prohibit, does not make for temperance.

Although not announced yet, Mr. Roosevelt helped to block attempts last year for a wet declaration by the democratic national committee.

**ROCKEFELLER "MISLED"**  
SAYS DANIEL A. POLING  
NEW YORK, June 7.—(AP)—John D. Rockefeller Jr. "has been seriously misled," said Dr. Daniel A. Poling today, in arriving at the conclusion the eighteenth amendment should be repealed.

Dr. Poling, chairman of the Allied Forces for Prohibition, declared in a statement that prohibition could not be done away with unless some substitute took its place.

He characterized Rockefeller's assertion that repeal would invite greater lawlessness and threaten the very existence of representative government.

Adding to Rockefeller's statement that should repeal become effective there still would be adequate machinery available for controlling the liquor traffic, Dr. Poling said the philanthropist's information "is misleading."

Rockefeller's stand was hailed by Bourgeois Hamilton, president of the Blue Cockade, national anti-prohibition organization, as "a fearless and unselfish pronouncement born of true patriotism."

**UPSHAW TAKES ISSUE**

**WITH ROCKEFELLER STAND**

MOBILE, Ala., June 7.—(AP)—Former Congressman William J.

Uphshaw, of Georgia, who said he was a member of John D. Rockefeller Jr.'s Bible class at the Fifth Avenue Baptist church 30 years ago, today wrote Mr. Rockefeller, taking issue with his prohibition stand. Uphshaw delivered an address favoring prohibition here today.

Uphshaw said Mr. Rockefeller's contention that drinking generally has increased under prohibition is "absolutely unsupported by the facts." He said Dr. Nicholas Murray Butler is "an unsafe mentor for a high-class, unsophisticated Christian man like you."

**STRAWN "CERTAIN" G. O. P.**

**WILL ADOPT WET PLANK**

CHICAGO, June 7.—(AP)—Silas H. Strawn, former president of the United States Chamber of Commerce, said today he felt certain that the republican national convention will adopt a platform providing for repeal of the prohibition question to the voters.

Strawn, a friend of President Hoover and an active republican, said he believed the statement by John D. Rockefeller Jr. favoring repeal of the eighteenth amendment would "stimulate organized opposition to the persistently intolerant dry."

**ROCKEFELLER REFUSES**

**TO AMPLIFY STATEMENT**

WILLIAMSBURG, Va., June 7.—(AP)—John Rockefeller Jr., visiting here with his son, Nelson, said today through a representative that he "had nothing further to add to his statement as contained in his letter to Dr. Butler."

The capitalist, whose communication to Dr. Nicholas Murray Butler, on the subject of failure of the eighteenth amendment has occasioned wide comment, has spent the last two days observing progress of the project of restoring Williamsburg to its colonial appearance.

**PLEASANT SURPRISE**

**TO AMBASSADOR EDGE**

NEW YORK, June 7.—(AP)—Saying that John D. Rockefeller Jr.'s pronouncement in behalf of repeal was a "pleasant surprise," Ambassador Walter E. Edge departed from the liner Paris with his family today. The ambassador plans to remain in the United States until after the republican convention, returning to Paris in July.

The Exchange Telegraph agency said the soldiers were men of the regular army. Their demands for the money were refused and gunfire resulted. Thereupon the master of the Kiawo signaled for assistance.

The Kiawo came alongside and stood by during the night, the dispatch said, and the American vessel silenced the raiders with heavy guns and machine guns.

Subsequently the Kiawo steamed up the river with the money, passengers and cargo of the Waniu, the American gunboat remaining with the grounded vessel.

**Egan Surrenders,**

**Faces Murder Charge**

SAN FRANCISCO, June 7.—(AP)—Police announced today that Frank J. Egan, suspected public defender, had surrendered to face a murder charge.

Egan had been missing since Saturday shortly before being arrested. He was arrested by police officers along with two of his employees for the murder of Mrs. Jesse Scott Hughes, his friend and benefactor.

His failure to surrender yesterday as promised by his attorney had caused a furore in official circles and talk of a police shake-up.

**Tangled Lines**

Pearl Anderson and Phil Heavard, of Kelso, Wash., were fishing for salmon near each other in the Cowlitz river. Their lines became entangled, much to the disgust of each. Then a big chinook ran into the tangled lines, became so enmeshed he was hauled ashore and divided between the two anglers.

Cain Watrous, Kinston, N. C., has worked at 31 trades and one profession, but is unemployed.

## Youthful Atlanta Stars Begin Rehearsal For 4th Annual Kiddie Revue at Fox Theater



Participants in the Kiddie Revue, which will open for a week's run at the Fox theater Saturday, are shown above. All members of the cast are Atlanta children.

Montmartre, famous scene of revelry, will be represented on the stage of the Fox theater Saturday and next week, and populated by scores of talented Atlanta children who will take part in the fourth annual Kiddie Revue, to be presented under auspices of the Atlanta-Masonic Club, as a benefit for the milk fund of the Scottish Rite Hospital for Crippled Children.

This will be offered in addition to all the usual Fox theater features.

## \$186,858,500 in Savings Remain in Economy Bill

WASHINGTON, June 7.—(UP)—The economy bill stood tonight to save \$186,858,500 in the expenses of the federal government.

The savings effected to date follow:

Ten per cent wage cuts for all employees receiving \$1,000 or more	\$117,000,000
Permanent salary reductions in certain bureaus	97,500
Elimination of automatic salary increases	3,090,000
Prohibition against filling of vacancies	16,700,000
Reduction of travel allowances	3,056,000
Suspension of overtime compensation	6,181,000
Limitation of annual leave with pay	22,109,000
Reduction of printing and binding expenses	3,300,000
Limitation on expenditure for stationery	25,000
Elimination of West Potomac Park heating plant	250,000
Reorganization of shipping board	2,362,000
Increase in prices of documents	32,000
Increase in patent fees	650,000
Charge for special services, department of commerce	420,000
Restrictions on transfer of army and navy personnel	3,386,000
Elimination of statistics concerning hides, skins and leather	20,000
Vocational education	730,000
Rate of interest on judgments and overpayments	5,250,000
Temporary reduction of fees of witnesses and jurors	775,000
Abolition of international water commission	25,000
<b>Total</b>	<b>\$186,858,500</b>

## W. D. PADEN, 64, DIES; RITES SET FOR TODAY

W. D. Padon, 2045 Boulevard drive, S. E., prominent church-worker and member of an old Georgia family, died suddenly Tuesday morning while on a visit to Chatsworth. He was 64 years old.

Funeral services will be held at 3 o'clock this afternoon at the Spring Hill chapel of H. M. Patterson & Son, 1212 Holly street, N. E. The Rev. J. R. Christie, of the Rev. J. M. Haymore and the Rev. T. J. Davis will officiate, and burial will be in the DeSoto cemetery.

Mr. Padon was connected with the Atlanta Stove Company. He was active in church work, was a deacon of the Kirkwood Baptist church and a member of the board of deacons of the Kirkwood Baptist church which will serve as pallbearers.

Mr. Padon was the son of Mr. and Mrs. Mark S. Padon, of Woodstock, Ga. Pioneers of his family settled in America before the Revolutionary War.

In addition to his parents, he is survived by his wife, two sons, Deane S. Padon, vice president and manager of King Hardware Co., and Carter N. Padon; a daughter, Mrs. J. Lon Duckworth, of Atlanta; a sister, Mrs. Rex D. Parsons, of Woodstock, S. C.; and a half-brother, James Padon, of Woodstock.

**U.S. Guns Save British**

**From Attack of Chinese**

SHANGHAI, June 7.—(AP)—A dispatch telling of heavy casualties inflicted by the United States gunboats Oahu on Chinese soldiers who were attacking two British steamers in the upper Yangtze river was published today at the Exchange Telegraph agency.

The gunfire, the dispatch said, was for the purpose of protecting the steamers Waniu and Kiawo. The Waniu, which had \$110,000 in cash aboard, ran aground 40 miles below the town of Chungking and when the Kiawo came alongside to take off the money, cargo and passengers, a considerable force of Chinese soldiers intervened.

The Exchange Telegraph agency said the soldiers were men of the regular army. Their demands for the money were refused and gunfire resulted. Thereupon the master of the Kiawo signaled for assistance.

The Oahu came alongside and stood by during the night, the dispatch said, and the American vessel silenced the raiders with heavy guns and machine guns.

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## TWELVE MISSING AFTER HOTEL FIRE

Firemen Fight Through  
Ruins in Search for  
Bodies of Victims.

CLEVELAND, Ohio, June 7.—(AP)—A dozen persons were missing tonight in the wake of a disastrous explosion and fire that early today destroyed the Ellington Apartment hotel with an accompanying loss of 11 lives and injuries to two score.

As firemen dug into the great piles of blackened brick and masonry, they expressed the belief it would be several days before the death toll is definitely established.

The six-story frame-brick building, a landmark in downtown Cleveland since the nineties, was shattered by a mysterious explosion shortly after midnight and immediately enveloped in sheets of flame that trapped more than 150 residents in their rooms.

Only four bodies have been removed from the building, but firemen and police located seven others wedged in the debris. Tottering walls and the masses of ruins make it problematical when they will be reached.

Three separate investigations were under way into the origin of the blast, business district and hurried streamers of flame nearly 100 feet above the top of the building. It was followed by other and smaller blasts.

One theory was that leaking gas was responsible. Police arson squads combing the ruins found several cans of alcohol in the basement and announced the discovery warranted a grand jury investigation into the fire.

Estimates of the loss, both of the apartment and to shops, ranged from \$500,000 to \$1,000,000.

The explosion came with stunning suddenness and was a forerunner of a night of horror and confusion. Twenty-five fire companies raced to the scene barely ahead of thousands of

## Six Killed, One Injured When Autos Collide

COLLINGSWOOD, N. J., June 7.—(AP)—Six persons were killed and another seriously injured early today when an ambulance speeding to a hospital with an injured 3-year-old girl collided at a street intersection with an automobile.

The dead: Richard J. Bloomaker, 40, Haddonfield; Emma Bloomaker, 3, his daughter; Policeman John Knorr, Haddonfield, driver of the ambulance; Mrs. J. A. Rodecker, 45, Perth Amboy; William Rodecker, 21, driver of the automobile, son of Mrs. Rodecker; Mrs. Edward Smith, of Keyport, sister of Mrs. Rodecker. The injured: Policeman Frank B. Tucker, 20, Haddonfield, fractured skull and internal injuries.

**Bank Robbed.**

TOWN CREEK, Ala., June 7.—(AP)—Three robbers who bound and gagged the night watchman and burned their way into the vault of the Tennessee Valley bank branch here escaped early today with \$2,000.

## DANGEROUS PESTS

It's the season when Rats, Roaches, Ants, Bed Bugs, Fleas, Wood Eating Ants or TERMITES increase in great numbers. Careful observation of your premises is necessary. When they first attack—phone us. Our experts on extermination, fumigation and termite eradication will give you information without cost.



**WALNUT 1050**

**THE MOST Beautiful REFRIGERATOR IN THE WORLD**

Three young persons, all living in East Point or vicinity, were injured late Tuesday night when the car in which they were riding skidded and struck a guy wire of a telephone pole in front of the entrance to Fort McPherson. The machine rode up the stout guy wire and fell over on its side, pitching several of the occupants out and pinning one girl beneath it for several minutes.

Those injured were Evelyn Wilkes, 15, 112 Holly street, East Point; possible fracture of the leg; Hazel Callahan, 15, Jonesboro road, possible internal injuries; and Homer Miller, 21, of 208 Thompson avenue, bruised on the back. James Lancaster, 17, of Brown avenue; Catherine George, 15, of 63 Chapel road; and Douglas Fowler, 18, of Knott avenue, escaped with minor bruises.

The accident occurred near Ridgegate about 18 miles from Nashville. The ravine into which the car fell is several hundred feet deep.

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## Relieve Headache And Quiet Nerves In Three Minutes

When you have one of those violent, nerve-racking headaches, from indigestion, you can get soothing relief in three minutes with "R. C.," a reliable, pleasant-to-take remedy.

"R. C." is prepared by a registered pharmacist, compounded on a different principle, from most relief-giving agencies in that it contains several ingredients, so blended and proportioned as to accomplish in a few minutes what we believe no one drug formula can do in so short a time.

"R. C." should also be used for the relief of muscular aches and pains, common colds and neuritis; for reducing fever and quieting a distressed nervous system without opiates, narcotics, or such habit-forming drugs. Get "R. C." in 10c and 25c packages, wherever drugs are sold.—(Adv.)

**Ocean-Forest Country Club** is now making reservations for the Summer. Special rates by the week. For rates and reservations, apply to MRS. MARION F. THOMPSON, Care Club, Myrtle Beach, S. C.

**The Greenbrier** and **College** **White Sulphur Springs, W. Va.** America's Most Beautiful All-Year Resort. The hospitality and charm of the Old South extended to present day patrons, with indoor comforts and outdoor activities, in a manner unequalled in America and at rates which constitute a sensible economy. Average summer temperature under 70 degrees. Complete hydrotherapy.

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JUNE 18TH  
**ONE CENT PER MILE**  
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RETURN LIMIT JUNE 26TH  
CINCINNATI, \$9.61 LOUISVILLE, \$9.04  
KNOXVILLE, \$9.33  
GOOD IN COACHES, SLEEPING OR PARLOR CARS  
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**FEEL FINE FOR 10c**  
Quick relief from headache  
If you have a headache or any of the little nagging pains that make you feel like a grouch, take a tab of Stanback. It will "pick you up" at once. Only 10c and 35c per box. Get your STANBACK by name and get what you ask for.

**See the New GIBSON Electric**  
at  
**ROGERS**  
QUALITY FOOD SHOPS

**Golf Club Handles**  
Carry Germs of  
**ATHLETE'S FOOT**  
Says Health Department

One reason why golfers so often get the dreaded "Athlete's Foot," reports the Chicago Department of Health, is that the germs of this crippling disease cling to the ordinary leather-covered golf shoe handle.

When your hands are damp from perspiration—as they tend to be when you are playing—they readily pick up the germs.

Public miniature golf courses, however, are by no means the only places where you can get it. Leather straps in street cars carry it, and, of course, public bathhouses are selling lots of towels soaked with the germs.

To play safe when you may have been exposed to contamination, wash your hands and feet thoroughly with soap and water.

Then soothe them generously with Moore's Emerald Oil and rub it in. This will absolutely protect you.

Jacobs Pharmacy Co. and other drug stores are selling lots of Emerald Oil for this very purpose, as one bottle is guaranteed to end every trace of Athlete's Foot or money refunded.—(Adv.)

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Exclusive Dealers  
There's a GIBSON for every family—in both size and price  
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Don't fail to learn the simple details of our amazing offer!

**IT'S SO EASY TO OWN A GIBSON**











## THE GUMPS—THE PROWLER



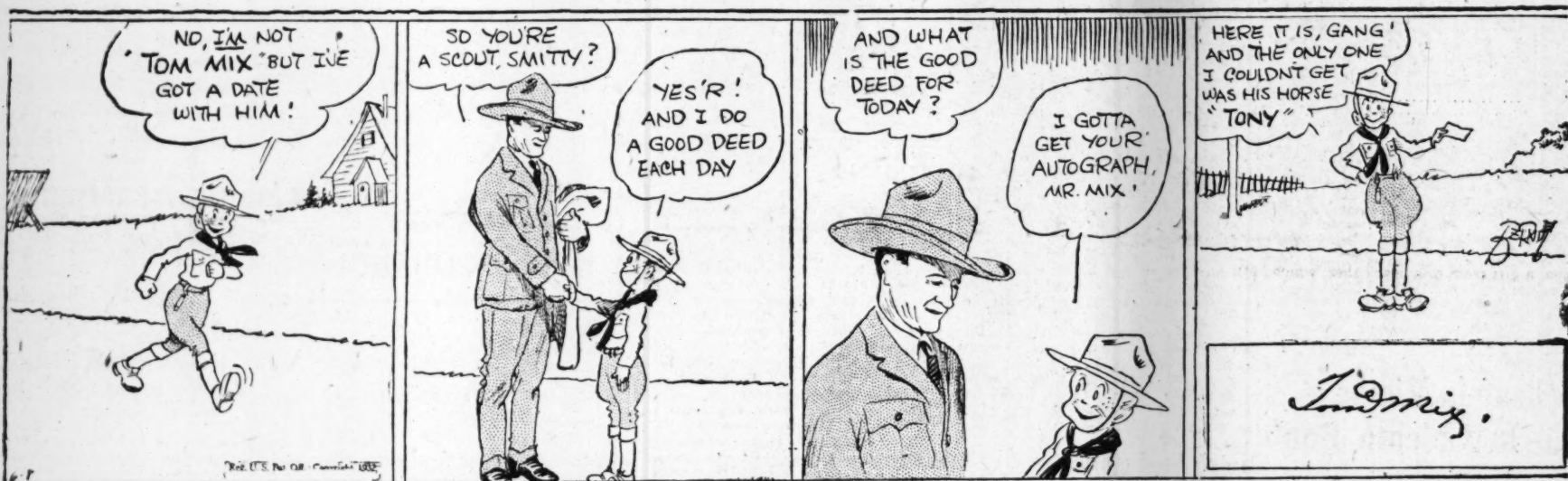
## LITTLE ORPHAN ANNIE: Contact



## MOON MULLINS—A SURE SHOT



## SMITTY—BOTH GOOD SCOUTS



## GASOLINE ALLEY—SHE WON'T CONCENTRATE



## WINNIE WINKLE, THE BREADWINNER—BEDTIME STORIES



## FRIENDLY COUNSEL

BY CAROLINE CHATFIELD

I am the wife of a good man who has lost all of his property during this depression. We have two darling boys. I would make any sacrifice for their good but here is the difficulty: We are living with our in-laws. They are all very kind and good except the mother-in-law. She tries to make me do everything to please her, regardless of my own preferences. The loss of property cost my husband dearly, for he has lost both pride and ambition. In this unhappy frame of mind she takes charge of him and says frankly that he is her son before he is my husband. I am working, paying on the debts, but get no credit for what I am doing. My husband takes a day off occasionally to go fishing and their bowl over that as if he had committed a crime. I sympathize with him for I know that it is impossible to work every day and never take any time for recreation without going distracted. I am getting in a highly nervous state from worry.

ANSWER: The best thing you can do is to take a day off occasionally and go fishing with your husband. You recognize the necessity for his

having diversion but you seem to have forgotten that the same necessity exists for you. The trouble is that while you are saying to yourself that you would gladly make any sacrifice for your husband and children you are doing the very thing that nullifies any sacrifice you could or would make: namely, permitting yourself to go to pieces nervously. Of course it is trying to live in the house with a mother-in-law that has such poor judgment and such execrable taste that she pits herself against her son's wife and fights with her for the first place of affection and of authority. But consider where you would be if that same were not open to you and to your family. In that consideration is the cure for your discontent.

Remember, too, that the rehabilitation of your husband, the regaining of his lost ambition and pride, depends on your wind and your tact. The mother "takes charge," no doubt, because she feels that she is the only

Continued on Page 14

## JUST NUTS



## Sudden Love

By ELIZABETH SANXAY HOLDING

**SYNOPSIS.** Esme Sully spends her forlorn young life between the office, where she is an inefficient typist, and a dismal home. The widowed Mrs. Sully lives her chilly lonely life, but doesn't know how to direct their spiritual or physical needs. Low, a year older than Esme, is struggling in bad company. Cynthia, the eldest, has been deserted by her husband, Jimmy. Consoling a crook lawyer, forces Low, whom he has in his power, to introduce his sister, Esme, for beauty and change, is fascinated by Jimmy's grand manner, but finds him an unmanageable lover. Then she meets Michael Marriot, a dissipated young playboy. It's love at first sight. She feels his need of her in real. Returning home one evening, Esme finds Michael waiting for her. He'd been drinking badly. Esme takes him home to a cab, but finds he has no key and can't get in. In desperation she takes him to a hotel and registers as his wife. Claire Cowley, Michael's sister, tells Esme that Michael is a gambler. But when Michael calls, Esme goes to see him. He tells her his engagement is broken and begs her to marry him. NOW GO ON WITH THE STORY.

**INSTALLMENT XXI.** But Sunday morning came, clear and mild. Cynthia had come home later, and was still asleep when Esme got up and dressed quietly. "Going out, pet?" asked Mrs. Sully when her child came into the kitchen. "Yes, with Jimmy," said Esme. "I see," said Mrs. Sully. "Now, pet, here's your nice hot coffee and a piece of crumb cake."

"Mother, do you...?" What do you think about Jimmy?

Mrs. Sully did not answer for a moment.

"I've told you, pet, that he doesn't seem to me—quite suitable. I don't mean to sound snobbish, dear. It's only that if you're truly fond of him... And I must say he impresses me as a young man who'll get on in the world."

"Good?" Mrs. Sully repeated.

"Good, pet? Well... he seems to me an honest, decent young man. Of course, as Cynthia and I have said before, I'm afraid you'll find the difference—in manners and customs greater than you realize. Although his table manners are quite nice... But he doesn't get up to open doors, and... I want you to wait, lambie. You're so young..."

"I'll wash the dishes!" said Esme, springing up.

"Not if you're going out. Your hands don't care about my hands, mother... mother—would you be and if I got married and went away?"

"No, my pet. Not if you were happy... be glad... I haven't."

"I don't quite know how it's happened, but I haven't given you the life I meant to, or wanted to give you, my dear. Things haven't turned out as I planned."

"I love you, mother!" cried Esme, in tears. "You've done all you possibly could."

"My children have been so loving and kind and dear—"

"They haven't, mother!"

"Now, now, my lamb! Take another cup of coffee. You mustn't spoil your lovely eyes..."

Esme, in a rubber apron, was washing dishes when the door bell rang.

"I'll go!" she said, and drying her hands, went to open the door.

It was Jimmy, and no miracle. Had transformed him. He was handsome, insolent, confident as ever.

"Sorry to keep you waiting," said Esme casually, "but I want to finish these dishes. You go in and sit down for a few moments, will you?"

She had hoped that this would give Jimmy wait alone in the sitting room, but he had been able to get advantage over him, and not this time, either. He lit a cigarette, and stood leaning against the doorway, watching her. And as always with him, she felt stupid, inadequate, defenseless. She dropped a plate and broke it, and he watched her sweep up the pieces with duster and brush.

"Not—very helpful, are you?" she asked unsteadily. "This is your job. I'd never ask you to help me in any of my affairs."

"I would if you asked me," she said.

"Sure! I know what you mean," said Jimmy, with a faint smile. "You'd do anything I asked—if you happened to feel like it. I'll tell you this, though."

**YOUNG WOMAN IS HELD AS HOLDUP SUSPECT**

BIRMINGHAM, Ala., June 7.—(AP)—A 23-year-old woman giving her name as Mary Ellen Blankenship was held as a holdup suspect today. She was docketed on a charge of robbery after R. L. Gladden reported a woman and two men held him up on a downtown street corner last night and took his car and \$4. The two men were sought today.

**Continued Tomorrow.**  
(Copyright, 1932, for The Constitution.)

**Today's Cross Word Puzzle**

**ACROSS.** 1 Match unsuitably. 2 Rugged. 15 A whole number. 16 Accept. 17 Method of packing. 18 Properties. 19 The highest rank. 20 Aggregate. 21 Mineral spring. 22 To amuse. 23 Dividing lengthwise. 26 Town in Baluchistan. 28 Healing over. 30 Qualified. 34 Drug-yielding plant. 35 Feminine name. 36 Margin. 37 Peavish. 38 Body of water. 39 Burmese skirt of colored silk. 40 Dark bluish gray. 41 Above. 42 To slacken sail. 43 Rebound after striking. 44 Rabbit skin. 49 Constructional part of anything. 52 Undermine. 53 Spherical body. 56 Devoided. 57 Barnyard fowl. 60 Originate. 62 Necklace of precious stones. 64 One of a class of seed plants. 65 A wavelike molding. 66 Dinner course. 67 Scooped. **DOWN.** 1 Fog. 2 To the inside. 3 Stand still. 4 Feline cry. 5 Fainting violently. 6 Resembling a name. 7 One who lives in solitude. 8 A braided framework. 9 Extension of time. 10 Occurring every eighth day. 11 Oriental shrub. 12 Small South American monkey. 13 Inconspicuously. 14 Escribitor.

**Solution of Yesterdays Puzzle**

CHARA SOFA SCOT HOMER OVAL CANE ERUPIT PENITENCE ASSESSOR TINDER PEEL ORLO MIL LOW ALL CESS RIPEN HYENA MAP ANODYNE INDIANA NILES NOON HAP CAUPS DACE CLOD HELPED COMPRISE EXALTEDLY RIVEN RITE FUEL ABLE ATE TOSY MESAS

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## Culbertson on Contract

Who were the Psychologists?

BY ELX CULBERTSON, World's Champion Player and Greatest Card Analyst.

Users of so-called "psychic" bids are fond of recounting their successes when lay-down games are not big by their opponents and the psychic bidder escapes with a light penalty. As I have frequently pointed out, there is a vast difference between psychological bidding and bluff bids, which parade under that name. A vivid illustration of what the players called "psychic bidding" but which actually demonstrated that their opponents were the true psychologists, occurred in a recent tournament at the Hamilton Wharf Club in Philadelphia. Seated North and South were two of Philadelphia's strongest players, both of whom had won a deserved reputation for their forays into the subtle language of making bids to conceal weakness, as well as to reveal strength. Their opponents were Mr. A. R. Jurgenson, who held the West hand, and Dr. I. H. Shelly, East.

Neither side vulnerable.

30 43  
37 3  
J 64  
K 963  
A 8  
J 842  
K 9  
Q 5  
Q 553  
A 105  
10 83  
8 43

**The Bidding:**  
(Figures after bids in table refer to numbered explanatory paragraphs.)

South West North East  
Pass Pass 1♠ (1) 1♠ (2) 1♠ (3) 1♠ (4)  
Pass Pass Redbl. (5) Pass  
Pass Pass

1—The first so-called "psychic" but actually a very poor bluff bid.  
2—Immediately disclosing the opponent's bluff.  
3—A psychic upon a psychic, but the law of mathematics still holds. 0 plus 0 equals 0.  
4—Disclosing the double barreled nature of the psychic bid.  
5—Hoping that the East and West hands may not fit so well, but that one or the other will rescue him.

East opened the King of hearts, which was won by Dummy's Ace and a heart returned, which East won with the Queen. East now led a small diamond, which was won by West, who returned the Queen of clubs. This was covered by the Dealer, who by East, and three rounds of clubs followed. Dummy's last heart being discarded on the last round of clubs, West winning the trick with the 8 of trumps. West then followed with the Ace of spades and two more rounds of diamonds. He then led the Knave of hearts, which East ruffed with the spade 6, forcing Dummy to win with the 9. There now remained no cards in the Dummy's hand but 10 trumps, and the unhappy Declarer was forced to lead to the East hand.

The score was recorded as a five trick penalty, not vulnerable, of 2,000 points.

In view of all the evidence, it would appear to me that East and West, and North and South, in this instance were the true students of psychology.

**TODAY'S POINTER.**  
The true psychic bids are not bluff bids used by some strong and many average players in an effort to middle their opponents. The true psychologist at the Bridge table easily punctures these bluff bids and proceeds with his bidding unhampered, or else inflicts a heavy penalty.

**TOMORROW'S HAND.**  
The bidding and play of the hand printed below will be discussed tomorrow.

South—Dealer.  
Neither side vulnerable.

37 5  
J 96  
K 37  
A Q 65  
A K 9 43  
Q 8  
J 5  
A 10 6 3 2  
K 10 8 3  
J 5  
A 10 6 3 2  
K 10 8 3

**The Correct Bidding:**  
(Figures after bids in table refer to numbered explanatory paragraphs.)

South West North East  
1♠ (1) 1♠ (2) 1♠ (3) 1♠ (4)  
Pass Pass Redbl. (5) Pass  
Pass Pass

Study the hand, decide how you would bid and play it and then compare the results you obtain with those shown in tomorrow's article.  
(Copyright, 1932, for The Constitution.)

**Aunt Het**



**SALLY'S SALLIES**









## Miss Lyra Burwell Will Wed William B. Lawton, of Savannah

MIAMI, Fla., June 7.—Interest of Atlantans centered in the announcement made recently by Mr. and Mrs. William B. Burwell, of Miami, Fla., of the engagement of their daughter, Miss Lyra Reid Burwell, to William B. Lawton, of Savannah and New York, the date of the marriage to be announced later. Miss Burwell is a former resident of Atlanta, having been a popular member of the younger contingent when her father, Mr. Burwell, was speaker of the Georgia house of representatives, and maintained his residence in Atlanta. The charming young bride-elect has returned to Atlanta for visits and was the guest of her aunt, Mrs. W. L. Southwell, at her home on Fifteenth street, and Mrs. Jack Donavan and of Miss Phoebe Rhett.

## Summer Play School Garments and Funds Opens Next Monday Donated to Memorial

Monday, June 13, will usher in the annual second summer play school of the Jewish Educational Alliance, which will open to Jewish children from the ages of four to six. The program will contain all the elements of recreation and good health, and activity will be given to the children from the ages of four to six. The program will contain all the elements of recreation and good health, and activity will be given to the children from the ages of four to six. The program will contain all the elements of recreation and good health, and activity will be given to the children from the ages of four to six.

There appeared recently in The Constitution an article written by Mrs. E. M. Helbig, president of the Atlanta Needlework Guild of America, appealing to the Atlanta public for money or new baby garments as a memorial to the children of the nation. The idea was inspired after reading an appealing article by Kathleen Norris in which the writer said, among other things, "This is the best for people of America to build a monument of kindness to the unfortunate among the children of the nation. Not a cold monument of stone or marble, but a living monument of kindness."



## Clearance

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PIED PIPER  
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Reduced 1-2, 1-3, 1-4

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Misses' Girls'  
Sizes \$3.39 Sizes \$3.89  
12 to 3 2 to 8

Odd Lots, Broken  
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June Sale. Come in!

GEORGE MUSE  
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\$10,000  
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## Personal Intelligence

Miss Frances Boykin and her guests, Misses Barbara Van Dyke, of Summit, N. J., and Louise Winfree, of Lynchburg, Va., leave today for Lakewood, Ga., where they will stay at the summer cottage of Mr. and Mrs. S. F. Boykin. Miss Boykin's parents, Miss Boykin and her guests will go to Chattanooga, Tenn., for the week-end and will be guests of her sister, Mrs. R. H. Bennett.

Mrs. Carter Smith is spending several days in Dalton, Ga., as the guest of her parents, Mr. and Mrs. Frank Smith Pruden.

J. D. Sullivan, of New York; Mrs. James D. Myrick, of Atlanta; Mrs. Maynard E. White, of New York, are at the Georgian Terrace.

Mrs. Charles A. Sisson and Mrs. Charles E. Seiple leave today by motor for Highlands, N. C., where they will spend several weeks at Mrs. Sisson's summer cottage in North Carolina.

Professor John R. Roe, a member of the faculty of the Polytechnic Institute, of Auburn, Ala., will sail Saturday on the S. S. Yucatan from New York for a year's vacation and research work in Europe.

Misses Lila and Peggy Furlong left Monday for St. Simons Island and Sea Island Beach, where they will spend two weeks.

Mrs. T. G. Williams, Miss Mary Lee Williams and Tim Williams have left for Jacksonville and Daytona beaches, where they will spend a month. In Jacksonville they will be entertained as guests of Mr. and Mrs. Frank S. Wise, former Atlantans, at their home in Riverside.

Miss Marion Tolle has returned to her home in South Orange, N. J., after visiting Mrs. L. L. Shivers at her home in Montclair, N. J. Miss Tolle was maid of honor in the wedding of Miss Louise Shivers to Russell McKinnery, which took place Saturday at a fashionable ceremony.

Mr. and Mrs. J. W. Willis have returned from a stay of several weeks at the Hotel William Byrd in Richmond, Virginia, where they were recovered from a recent illness.

Miss Corrie Hoyt Brown is recovering from a recent illness at Wrightsville Beach, N. C.

Harold E. Williams, who graduated from the University of Georgia in June, 6, has returned to Atlanta and is the guest of his parents, Mr. and Mrs. R. A. Williams, on St. Charles avenue.

Mr. and Mrs. Charles Cole are at the Hotel William Byrd in Richmond, Virginia.

Peyton H. Todd continues ill at his home, 844 Morris drive. He has been confined to his home for three weeks with a contusion of the brain.

Major Walter Moore, U. S. A., and Mrs. Moore will arrive in Atlanta at an early date from Fort Oglethorpe to join the military school. Major Moore will be on duty with the military department at Georgia Tech and he and Mrs. Moore will be interesting additions to army and civilian circles.

Captain Edgar, U. S. A., and Mrs. Curran, accompanied by their children, will leave today for Washington, D. C., where Captain Curran will be on duty with the twelfth infantry at Fort Howard.

Mrs. Albert H. Dumas has returned from New Orleans, La., after a two-month stay with relatives. Mrs. Dumas, a charming member of the army contingent, was the inspiration for numerous social affairs during her visit.

Mrs. T. M. Forbes, Curtis Dixon, Harold Connelley, A. S. Hatch, Malcolm Smith, Knox Walker, Lillian Dixon, John Owen, and Miss Evelyn Sheffield have returned from Rome, where they attended the annual alumnae day program at Shorter College.

Miss Anne Lou Rocker is spending this week in Savannah as the guest of relatives.

Mrs. Nellie M. Carithers and Miss Mary S. Menuland will sail from New York on the Veendam June 11 for a tour through the British Isles and a stay on the continent.

Mr. and Mrs. Rutherford Ellis announce the birth of a daughter Tuesday, June 7, at Emory hospital. This little girl is the granddaughter of Mrs. Frederick G. Hodgson and Mrs. William D. Ellis Jr. She is the great-granddaughter of Mrs. J. S. Fassel, of Elmira, N. Y., and Mrs. E. R. Hodgson, of Athens.

Mrs. Nora E. Northern will leave Thursday for Chicago, where she will be the guest of her son and daughter, Mr. and Mrs. Roy Dorsey.

Dr. and Mrs. George Marshall and Mr. and Mrs. Ralph McGill leave by motor today for Panama City, Fla., to be the guests for a week of Mr. Seely.

James Witherington is visiting friends in Dublin, Ga., following his return from school. He will spend the summer with his mother, Mrs. J. H. Witherington.

Mr. and Mrs. Henry G. King have taken possession of their apartment on Seventh street in the Harman apartments on Seventh street.

Miss Eloise Settle returned Monday from the University of Georgia and will spend her vacation at her home in West End.

Rev. Virgil E. Long, accompanied by his mother, Mrs. Long, left Friday by motor for a visit in Kentucky.

L. A. Moore, of Selma, Ala., arrived Saturday to attend Emory commencement.

Mrs. Lilla Cope Holland is convalescing from a recent illness at Wesley Memorial hospital.

Mrs. Carl Speil, of New York, arrived Sunday to visit her sister, Mrs. J. W. Patterson, at her home on Brookhaven drive, for ten days.

Hubert F. Lee will return today from a two-week stay in Savannah and Savannah Beach.

## Miss Johnson and Mr. Hunter Wed at Church Ceremony



Pictured above are Mr. and Mrs. Joel Hunter Jr. immediately following their marriage, which was solemnized last evening at 8:30 o'clock at St. Mark Methodist church on Peachtree street. Mrs. Hunter was formerly Miss Eleanor Johnson, beautiful daughter of Mr. and Mrs. Casper Johnson. Photograph by Bill Massey, staff photographer.

The chastity of lilies and the glow of myriads of candles against a background of green foliage plants made an effective setting for the brilliant wedding of Miss Eleanor Johnson, only daughter of Mr. and Mrs. Casper Johnson, and Joel Hunter Jr., son of Mr. and Mrs. Joel Hunter, which took place last evening at 8:30 o'clock at St. Mark's Methodist church, on Peachtree street, in the presence of a fashionable assemblage of southern society, the impressive service being read by the Rev. S. H. C. Burgh, pastor of the church.

Graceful arches studded with white unadorned tapers, arched from masses of palms and ferns which graced the choir stalls. Pedestal baskets of stately Easter lilies centered each arch. The choir rail was marked with clusters of lilies and four seven-branched candles held white tapers. Gothic columns in groups of three flanked the raised platform upon which the wedding party stood, each column supporting a cathedral candelabra. Side arches were topped by tapers and centered with floor-length white ribbons. The priest upon which the bride and bridegroom knelt to receive the benediction, was covered in white satin and a short lace jacket was an interesting feature. Her shoulder spray was of valley lilies.

Mrs. Ross Hunter, aunt of the bridegroom, wore a gown of heavenly chiffon with a yoke of white chiffon embroidered with crystals. She wore silver slippers, and her flowers were a shoulder spray of pink roses and valley lilies.

Mrs. William Ogden, cousin of the bridegroom, wore white satin slippers and a shoulder spray of roses. The guests were seated at one long table which was placed on the terrace. The table was covered with a damask cloth and centered with a playing

Prior to the ceremony a program of nuptial music was rendered by Miss R. E. Bartholomew, the organist. The program included "The Indian Love Song," by Lieurance; "The Answer," by Wolstenholme; "Bridal Chorus," by Schubert; "The Wedding March," by Mendelssohn; "The Bridal Chorus," by Wagner; "The Wedding March," by Mendelssohn; "The Wedding March," by Mendelssohn.

Miss Mary Elizabeth Thornton, of Memphis, Tenn., was maid of honor, and the bridesmaids were Mrs. Morris Phinney, of Bristol, R. I.; Mrs. Oliver Healey, Mrs. Richard Hull, Mrs. Hugh Carter and Miss Caroline Paulin, of Atlanta, and Miss Adeline Winslow, of New York. They were gowned alike in white tulle and fitted with fitted bodices and long, full skirts, which touched the floor in front and fanned semicircles. The bridesmaids were completed with yokes of flesh-colored marquisette cut narrow in the front, and extending in a deep V to the waistline in the back, completed by a tiny bow of Chantrelle mousseline de soie. Interesting color tones were introduced in the caplike sleeves, fashioned of netails of Mousseline de soie in two shades of chamois, combined with white. Their slippers were of white satin and they carried sheaves of yellow-tinted Claudia Pernet roses, combined with chamois green roses caught with yellow-shaded satin ribbons.

Acting as groomsmen were Casper Johnson Jr., brother of the bride; Robert H. Pezram IV, Fuller E. Callaway, of Orange; Julian Brandon, of Oglethorpe; Francis Gilbert, Thomas Roberts, William Ogden and Albert Howell Jr., William Hunter, brother of the bridegroom, was the best man.

Bride Enters. The beautiful young bride entered with her father, Mr. Johnson, by whom she was given in marriage. She was radiantly lovely in her wedding robes of ivory satin which borrowed a note from medieval times in their simplicity. Fitting close by slender figure, the gown was cut high in the back and fashioned with a square neckline in the front. Long, tight sleeves were made with points over the hands, and ornamented with satin-covered buttons. The skirt was floor length in the front and formed a

Due, Chicago, Ill.; R. D. Loranger, Detroit, Mich.; Mr. and Mrs. C. McCallum, of Larchmont, N. Y.; Mr. and Mrs. Frank Wilson, St. Petersburg, Fla.; J. H. Curran, Cincinnati, Ohio; Dr. R. H. Calhoun, Augusta, Tenn.; Dr. Paul G. Gates, Macon, Ga.; W. B. Evans, Nashville, Tenn.; P. R. Coon, St. Louis, Mo.; Dr. Reginald Maxwell, Augusta, Ga.; Dr. P. J. Thomas, Savannah, and Dr. S. F. Sullivan, of Savannah, are at the Biltmore.

Miss Leslie Bailey has returned to her home on McLynn avenue after a year's study at the University of Georgia in Athens.

Misses Melissa Spencer and Mary Spencer Jack leave at an early date to spend the summer in Europe.

A Mrs. Jack Cowan is convalescing at her home on Myrtle street following a recent operation at Wesley Memorial hospital.

Dr. and Mrs. James Wesley Crowder and little son, James Wesley Crowder Jr., of Chester, S. C., are in this week for a visit with Mrs. P. M. Smoak on St. Augustine place in Atlanta Park.

## Annual Meeting Held by Alumnae Of Ward-Belmont

The Georgia Ward-Belmont Alumnae Association held its annual meeting at the Atlanta Biltmore Tuesday June 7. Luncheon was served at 1 o'clock and the table was attractively decorated in the Ward-Belmont colors, blue and gold, a silver basket of blue larkspur and callendula forming the centerpiece.

Mrs. John W. Wilcox, president of the association, presided, and Mrs. Robert L. Cooney welcomed the alumnae, adding delightful reminiscences of old Ward days. Miss Jane Pulver, executive secretary of the Ward-Belmont alumnae, gave an interesting summary of the events of the past year at the college and Miss Ella Prentice spoke briefly, the meeting closing with the singing of the school song, "The Bells of Ward-Belmont."

Officers elected for the coming year are Mrs. Robert L. Cooney, president; Mrs. A. G. DeLoach, first major; Mrs. James K. Jordan, second vice president; Mrs. E. L. Anderson, secretary and treasurer, and Mrs. Robert L. Cooney, chairman of the luncheon committee.

Mrs. Cooney extended an invitation to the alumnae to meet in her garden next week which was accepted by the alumnae.

## Miss Waldman Presents Pupils.

Miss Dorothy J. Waldman, pianist and teacher, presented a group of her pupils in recital Monday evening in the ballroom of the Biltmore hotel. Beginning with selections from the operas "The Magic Flute" and "Don Juan," of Mozart, played by Jacquelyn Smith, to the exciting "Gavotte in G Minor," played by Miss Helen Klugh, and the D flat value of Chopin, the program was replete with interesting numbers. National dance and folk tunes transcribed for the piano by Godowsky, representing Italy, Ireland, England, Belgium, Alsace, France and India, were played by Mary Ann Atkins, Betty McDonough, Mary Louise Bailey and Miss Mildred Rand. The development of the earliest form of the sonata, with examples of Chopin, Beethoven and Brahms, was shown by Mary Ann Atkins, Dagmar Peterson and Miss Mildred Rand, who also played the larger form employed by Beethoven. "The Sonata in G Major," alligro ma non troppo, and the "Tempo di Minuetto."

A theoretical drill embracing analytical conclusions in both major and minor modes were played in all keys by members of Miss Waldman's intermediate classes. The French "Petite Solera," idealized by Ravina, and the brilliant "Minuet in G," by the most illustrious of living pianists, Paderewski, concluded the program.

fountain with its crystal spray falling into the mirror-like basin which was encircled with a graceful arrangement of yellow roses and valley lilies. Five-branched silver chandelabra holding yellow tapers flanked the central decoration while at either end of the table were mounds of yellow roses and valley lilies encircling silver gazing globes. In front of the bride's place was the wedding cake beautifully embellished with yellow roses, calla lilies and orange blossoms, the colors repeating the chosen color motif of yellow and white, and arising from the center of the cake was a mound of valley lilies. Favours were hidden in the cake, and long, green satin ribbons were pulled by the guests to reveal the hidden fortunes.

Wedding Journey. Mr. and Mrs. Hunter left for a wedding trip in Canada, where they will visit Lake Louise and points of interest in the Canadian Rockies. Mrs. Hunter donned for traveling a smart suit of black cloth, the coat featuring the new Lyolene high neckline, and a trimming of bands of silver fox, which extended from the shoulder and encircled the sleeve at the wrist. Her hat was an imported model of black felt. Her slippers and bag with its handsome gold monogram were also of black. She wore white kid gloves and a shoulder spray of orchids completed her costume. Upon their return Mr. and Mrs. Hunter will take possession of their apartment on Peachtree road.

For Mrs. Bailey. Mrs. Joseph Orme was hostess informally at bridge Monday afternoon at her home on Brighton road, in compliment to Mrs. David Bailey, of Griffin.

The guests included Mrs. Bailey, Mrs. James T. Kunnally, Mrs. Don Pardee, Mrs. Dan Harris, Miss Julia Hammond, Mrs. T. A. Hammond, Mrs. Gillespie Sager, Mrs. Lovett Walker, Mrs. Alex. Smith, Mrs. W. W. Gray, Mrs. George Howard and Mrs. Price Gilbert.

## General and Mrs. Peyton Honor General and Mrs. King at Dinner

FORT McPHERSON, Ga., June 7. Major General E. G. Peyton, U. S. A., and Mrs. Peyton entertained Sunday evening at dinner at the Piedmont Driving Club honoring Major General Edward L. King, U. S. A., and Mrs. King. The table was placed on the wide terrace and graced with an effective arrangement of garden flowers. Special guests were Lieutenant George Hones and Mrs. Hones, son and daughter of the hosts, who are en route to their new station at the United States Military Academy at West Point, where Lieutenant Hones will act as instructor for the coming four years.

Covers were placed for General King and Mrs. King, Mr. and Mrs. John K. Ottley, Brigadier General George H. Estes and Mrs. Estes, Colonel Fitzhugh Lee and Mrs. Lee, Colonel Samuel Dillard and Mrs. Dillard, Colonel Clyde Abraham and Mrs. Abraham, Colonel William R. Graham and Mrs. Graham.

Fort McPherson Officers' Club members entertain at an informal bridge party Friday evening, June 10, with the entertainment committee for the month including Major George Woodward and Mrs. Woodward, Major Walter F. Macklin and Mrs. Macklin and Lieutenant Marvin W. Peck and Mrs. Peck, acting as the official hosts. The club sponsors the informal hop to be given Friday evening, June 17.

The swimming pool will be opened Saturday morning at the garrison and the officers and their families will swim from 10 to 11:30 o'clock. The pool, which was built three years ago, is located in the woods beyond the west end of the parade ground, and affords amusement for both the enlisted and official personnel.

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Virginia's Visit Atlanta Relatives. Mrs. Gilbert Farrar Butler and her charming daughters, Misses Frances and Marian Butler, of Roanoke, Va., are visiting their relatives, Mr. and Mrs. F. E. De Golan and Miss Nabille De Golan, at their home on Peachtree road. The visitors attended the Georgia West Pau-Hellersburg, Va., dance last evening at Palais Peachtree and the Misses Butler were among the most popular visiting belles present. The hosts have visitors from Roanoke, Va., Wednesday for Virginia, accompanied by Jack Butler, a student at Georgia Tech, and by Miss Natalie De Golan. Miss De Golan will spend some time as the guest of Mrs. Butler and her daughters in Roanoke, where she will be feted at numerous social events. On her return to Roanoke she will visit Miss Kay Shannon, a former schoolmate, at her home in Richmond, later going with Miss Shannon to Petersburg, Va., where the Shannons also maintain a home. Before returning to Atlanta Miss De Golan will visit Washington, D. C.

East Lake Club Plans Summer Opening. The summer season at East Lake Country Club will be inaugurated Saturday, June 11, with dinner and dance on the terrace. A number of members have been invited to give a picnic dinner at Durham's park Saturday evening. Mrs. L. S. Costley entertains a group of guests and Mrs. and Mrs. H. C. Voorhis will be hosts at a party.

Alphadels Class Holds Picnic. Alphadels class of the First Baptist Sunday school, Decatur, enjoyed a picnic dinner at Durham's park Saturday evening. Those invited were Misses Martha Overton, Inell Heard, Pearl Maddox, Elizabeth McEntire, Mary Emily Thompson, Mary Felton, Christine Lacy, Jeannette Phillips, Rose Gardner, Elizabeth Barry, Lucille Hughes, Kathleen Hughes, Mr. and Mrs. W. T. Quarles, Mr. and Mrs. Julian Burns, Mr. and Mrs. E. L. Rollins, Mr. and Mrs. Tom Moss, J. T. McEntire Jr., Oscar Tiger, Dan Sparrow, Leroy Adams, Jamie Phillips, Mrs. T. W. Jones, who is a former member of the class, and Mrs. G. Duffie and Mr. and Mrs. F. P. Drake.

For Mrs. Bailey. Mrs. Joseph Orme was hostess informally at bridge Monday afternoon at her home on Brighton road, in compliment to Mrs. David Bailey, of Griffin.

The guests included Mrs. Bailey, Mrs. James T. Kunnally, Mrs. Don Pardee, Mrs. Dan Harris, Miss Julia Hammond, Mrs. T. A. Hammond, Mrs. Gillespie Sager, Mrs. Lovett Walker, Mrs. Alex. Smith, Mrs. W. W. Gray, Mrs. George Howard and Mrs. Price Gilbert.

Miss Hinnman Feted. Miss Dorothy Hinnman entertains today at a bridge-luncheon at her country place, near Crystal Springs, honoring Miss Evelyn Hicks, whose marriage to David Brown will be an interesting event of the month. Tables will be placed on the spacious porches of the picturesque home where luncheon will be served.

Covers will be placed for Misses Elizabeth Capron, Lois Mitchell, Maurine Faulkner, Mildred Smith, Anne Bell, Mesdames Marguina Scarborough, E. Edwin Fincher, R. W. Sandridge, W. W. Woolfolk, W. D. Mares, A. Boyd, C. O. Livingston and Miss Hicks and Miss Hinnman.



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## Keep Femininity, Dr. Robert Temple Urges Clubwomen

Charging that women in the last 10 years have lost their most precious possession—the attitude of womanhood—and substituted an undesirable attitude of manhood, Dr. Robert Temple, vocational guidance and personal psychology authority, was applauded by a large audience of business and professional women when he spoke to four Atlanta chapters of Epsilon Sigma Alpha educational society at the Atlanta Athletic Club Tuesday evening.

Dr. Temple declared that this change of attitude has been unnecessary and harmful, and that not only can failures of individual women in business be charged to it, but that it has been a deterrent in overthrowing the present chaotic condition. He urged women to beware of this condition and rearrange their mental attitude before the world is overflowing with feminine neurotics.

"People are striving to discover themselves today as never before, and personal psychology, mental hygiene and vocational guidance are subjects of paramount interest and importance," he said. Dr. Temple continued, "challenging that everything must be evaluated from a human equation and that the desire to live fully must surpass the desire for only the material. He talked at length on emotions and desires.

The speaker was introduced by Lillian Wade, educational director of the P. Alpha Beta chapter of the society, who outlined a lecture course which Dr. Temple will conduct on personal psychology, vocational guidance and personality during the summer, beginning June 15.

## Miss Sarah Simms Is Party Hostess.

Miss Sarah Simms was hostess Monday afternoon at a swimming party followed by tea at the Piedmont Driving Club, in compliment to her cousin, Miss Bright Bickelstaff, who will leave in the near future for a European visit, and for Miss Anne Taylor, of Cincinnati, Ohio, the guest of Miss Miriam Fleming.

The guest list included Miss Bickelstaff, Miss Taylor, Misses Mimi Fleming, Harriet Grant, Emily Plummer, Maru Hart and her guests, Laura Grimshaw, of West Palm Beach, Fla., and Marjorie King, of Knoxville, Okla.; Julie McClellan, Betty Taylor, Margaret Massey and Marie Brumby, of Marietta; Marion Yundt, Harriet Lee and her guest, Louise King, of Signal Mountain, Tenn.; Isabel McKnight, of Buford; Emily Matthews, Virginia Dillon, Rena Candler, Frances Boswell, and her guests, Louisa Winfree, of Lynchburg, Va., and Barbara Van Dyke, of Summit, N. J.; Frances Woodford, Bobby Skoen and Susanne Knox.

## 4-H Girls Meet.

Four-H Girls' Clubs of Fulton county attended an all-day meeting at the courthouse Wednesday. Miss Willie Vio Dowdy, home improvement specialist, from the Georgia State College of Agriculture, gave a talk on "Window Decoration." Miss Lucille Turner, district agent, talked on "Flower Arrangement." The girls of the 4-H Clubs will furnish flowers for the banquet for the American Home Economic Association meeting in Atlanta, June 20 to 25, at the Biltmore. Miss Lois Dowdy talked to the girls about flowers.

The presidents of the 4-H Clubs have been given scholarships to attend Camp Wilkins this year. They will leave Monday, June 13, at 10 o'clock from the courthouse and will return Friday, June 18.

## Honor Recital.

Miss Luise May Bacon presents honor members of her class in a piano recital at the Georgia State College of Agriculture, 117 East Seventeenth street, in Ansley Park, this afternoon at 4 o'clock. Members of the class include Beverly Anne Bar, Nina Marianne Fuller, Strother Fleming Jr., William Ellis Gay, Frank Lipscomb Gay, Dorothy Arkwright, Giddings, Glenville Arkwright, Giddings, Jacquelin Howard, Elizabeth Branch, James A. Branch Jr., Thornton Kennedy, Julia Louise McKie, Carolyn Duncan, Alfred Thornton, Special attention is given to the fact that secret friends will be drawn for the month of June. Mrs. Ruth Bowers, guardian, will preside.

## Maple Grove Meets.

Maple Grove No. 86, Supreme Forest Woodmen Circle meets Thursday evening in the hall at the Masonic temple, West End. A large class of new members will be introduced into the society and members are urged to attend. The officers assisted by the Dora Alexander Talley Guards will have charge of the musical work for the evening. Special attention is given to the fact that secret friends will be drawn for the month of June. Mrs. Ruth Bowers, guardian, will preside.

## Pianists' Club.

Waldman Pianists' Club meets this afternoon at the studio of Miss Dorothy J. Waldman, 739 Park drive, N. E., at 3 o'clock, with Miss Marianne Scott presiding. Charles Black and Harry Davis will read papers on contemporary pianists and works of these pianists will be played at the piano by Miss Helen Klugh.

Special guests will be the 15 pupils of Miss Waldman, who have recently been heard in a recital at the Biltmore hotel. Following the program tea will be served, and an outline of subjects to be studied during the summer will be presented.

From the brilliant and stately era of John Drew down to the present scintillating and brittle period of Noel Coward the leading actors, playwrights and novelists have always felt the lure of The Algonquin.

## The Players and the Christmas Dinner

THIS story sounds as if O. Henry made it up, but it happens to be true. A struggling young couple of players came to stay at The Algonquin. They were "resting" at the time and paying their room rent was a major test in economics. Dallying with the Algonquin menu was out of the question. They were compelled to import their daily quota of calories from neighboring delicatessens. By this kind of dietetics they were able to "eat their rent," preserve their little figures and keep their heads up. On Christmas Eve the plucky couple journeyed forth for the usual sliced ham, rye bread and pickles. When their waiter had quitted their room they found the room they "phoned below for a pot of coffee. After the banquet was over they sent for the check. The knock came. The waiter entered.

"The check, please," said the husband airily.

"Check?" echoed the waiter. "There is no check. Don't you know that Mr. Case plays host to everyone in the hotel on Christmas Eve? You ought to see the dinner some of the guests are eating tonight."

THE ALGONQUIN is situated at 59 West 44th St., midway between 5th Ave. and Times Square.

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## TWO ELECTRIC UTILITY HEARINGS SCHEDULED

WASHINGTON, June 7.—(AP)—The Federal trade commission announced its intention today to conduct simultaneously two hearings in its investigation of utility companies on order to expedite the taking of testimony.

On June 14 it will begin its examination of the affairs of the Associated Gas and Electric Company of New York, one of the country's largest utility organizations, serving more than 3,200 communities in 26 states, Canada and the Philippine Islands.

The second hearing will begin June 15 into the affairs of the Utah Power and Light Company, of the Electric Power and Light Corporation group, affiliated with the Electric Bond and Share Company.

The Associated is a holding company organized for acquiring and holding electric utilities of companies controlling or operating public utilities and affiliated enterprises.

Operating properties in its group include the Arkansas, Florida, Kentucky, Louisiana, Missouri, South Carolina, Tennessee and West Virginia, among other states.

The commission said it would be the first instance since it began investigation of power and gas utilities in which it had found it necessary to hold hearings on two different companies simultaneously.

## TUSCULUM GRADS WARNED AGAINST INEFFECTIVE LAWS

GREENVILLE, Tenn., June 7.—(AP)—Frank J. Loeck, Chicago attorney and a member of the Wickham commission, told the graduating class of Tusculum College today America's greatest "national defect" was its people's inclination to lawlessness.

Speaking at the 138th commencement of the college, Loeck admonished the 35 graduating students to "find your greatest strength in a frequent study of the Bible, in silent meditation and in prayer."

He urged obedience to law "as it is," but added, "when you are confronted with a law that has failed of its purpose and is the cause of more evil than good, work earnestly to secure its repeal or modification. Education and the law will do it."

The attorney told the students the lead in public affairs must be taken by educated persons to prevent government by the "ignorant masses."

## Mr. Mrs. Thompson Will Be Honored

Mr. and Mrs. James Ross Thompson will be honored by the members of the Central Presbyterian church in celebration of their 50th wedding anniversary this evening immediately following the prayer service.

A short program will be presented, featuring Mr. and Mrs. Thompson in a home scene. Congratulations will be extended and a group of songs, including "When You and I Were Young, Maggie," and "Silver Threads Among the Gold," will be rendered. A quartet, composed of Miss Gladys Burns, Miss Bernice Burns, Miss Alice Burns and Buddy Burns, will give selections.

Mr. and Mrs. Thompson were married in Greensboro, N. C., June 5, 1882. They have been living in Atlanta for the past 45 years and during that time have been prominent and active members of the Central Presbyterian church. Mr. Thompson has held the honored position of elder for 35 years, and Mrs. Thompson is teacher of the Women's Bible class.

Featured with Mr. and Mrs. Thompson will be two other beloved and prominent members of the Central Presbyterian church, Mr. and Mrs. John A. Whitner, who were married at that church 50 years ago and whose golden wedding anniversary was a social event of recent date.

## Miss Underhill Honored at Parties.

Miss Betty Underhill, of Buffalo, N. Y., the guest of Miss Heath Merrill, at her home on Gordon street, is being entertained at a number of parties during her stay. Miss Merrill and her brother, Arthur Merrill, will be hosts at a dance Friday evening at 9 o'clock at their home, honoring this attractive visitor. Forty members of the younger contingent will be present.

Miss Underhill and Miss Merrill were classmates during the past year at Beaver College, Philadelphia, Pa., and Miss Underhill will remain in Atlanta for six weeks. Miss Merrill and her guest have attended a number of parties honoring Miss Katherine Hunter and Harlan Branch Jr., whose marriage takes place this evening, and a series of social affairs are being planned honoring the visitor.

## Bell-Carroll Recital.

Bell-Carroll piano school, Mrs. Arnold Carroll, director; Miss Lucille Williams, assistant, presents the following pupils of the school in recital Friday evening, June 10, at 8:15 o'clock at the residence, 300 The Prado: Nell Beers, Anne See, Virginia Wright, Hugh Howell, Elsie Anderson, Catherine Tift, Mildred Collins, Douglas Lyle, Charlotte Michael, Mary Louise Dobbs, Elsie Merriam, Lois Merriam, Edith Morgan, Mary Campbell, Edith West, Margaret Morgan and Nona Early.

Frederick Beers, of College Park, will assist on the program which group of songs. Friday morning at 9:30 o'clock a five-piece concert will be held. The contestants will be Virginia Wright, Elsie Anderson, Hugh Howell, Catherine Tift, Mildred Collins, Douglas Lyle, Charlotte Michael and Elsie Merriam. The pupils playing five pieces in the opinion of the judges will receive a prize.

## Women Lawyers.

Georgia Association of Women Lawyers meets this evening at 6 o'clock at the Henry Grady hotel. The nominating committee will bring in its slate of officers and election of officers for the year 1932-1933 will take place.

Miss Marion Parish, a talented pianist and pupil of Miss Ardis Colby, will render piano selections. This meeting is the last one to be held until September.

## Cleveland Visitors.

MIAMI BEACH, Fla., June 7.—After spending part of the spring season at the Pancoast hotel here, Mrs. Edward R. Greene and her daughter, Miss Helen Greene, of Cleveland, Ohio, have come to Atlanta to visit. At the conclusion of their stay in Georgia, Mrs. Greene will return to Cleveland and Miss Greene will visit in St. Louis, Mo., before returning to her home.

## Neighborhood Club.

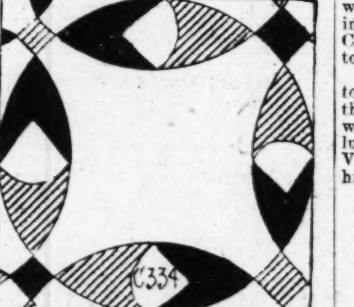
Neighborhood Garden Club meets Friday, June 10, at 3 o'clock with Mrs. Sam Finley at her home on Andrews drive. This is the final meeting of the club until the fall and members are asked to attend. The show held by the Cherokee Garden Club when its exhibit of an occasional table was awarded the blue ribbon.

## Silver Tea.

Woman's auxiliary of St. Philip's cathedral gives a silver tea at the home of Peyton H. Snook, 1202 Clearmont avenue, N. E., Wednesday afternoon, June 15, at 4 o'clock. The special feature of the afternoon will be the program of selections from modern and classic drama by Gladys Hansen, well-known actress.

## Quilting Designs

BY AUNT MARTHA



WONDER OF THE WORLD. There are several patterns of this name, all different, but this one is made of pink, blue and white, is quite unusual. The circle is a trifle large (13 inches across) to make a scalloped edge, as a straight border is suggested. Estimated yardage is given on Pattern 5334, 15c. Order by mail only. Allow a week to ten days for delivery of the quilt. Address: Aunt Martha, The Constitution, Atlanta, Ga.

Send 25 cents additional for quilt design book, containing 14 actual cutting patterns and 125 designs.

Try Lydia E. Pinkham's Vegetable Compound

Had Melancholy Blues

Wanted to die... she felt so blue and wretched! Don't let cramps ruin your good times. Lydia E. Pinkham's Vegetable Compound gives you relief.

## FRIENDLY COUNSEL

BY CAROLINE CHATFIELD.

Problems of general interest submitted by readers will be discussed in this column. Correspondence invited. Your name held in confidence. Write Miss Chatfield, care The Atlanta Constitution.

Continued from Page 12.

one qualified to take charge. If you want to make this living arrangement a permanent one and face the future knowing that you must always play second fiddle to your mother-in-law, then you are going about it in the right way. But if you want to get your family on its own feet and legs again, you must get yourself together. If that means stop work for awhile then stop. Your creditors will lose less by your postponement of payment than they would lose by your complete collapse in continuing to work when health was exhausted.

Now I know this is hard advice to take. I know it is hard to mend nerves that are ragged. I know it is hard to be sweet and calm and restrained when every nerve and fiber of you are being criss crossed against the predicament in which you find yourself. Yet, if you will make the effort you will discover in it the only cure for your qualms, the only specific for your unhappy plight.

These days have been unappealingly cruel to some men and women. The courage necessary to meet these adversities is a courage that the softest woman may command, and strangely enough, a courage that the strongest man often lacks. "Two darling boys" should inspire it and a poor whipped husband requires it.

CAROLINE CHATFIELD.

## On the Radio Waves Today

Anytime Hotel WGST 890 Kc.	Biltmore Hotel WSB-740 Kc.
7:00 A. M.—Little Jack Little, CBS.	6:25—Another Day.
7:15—Melody Magic, CBS.	6:30—Cheerio program, NBC.
7:30—Old Dutch Girl, CBS.	7:00—News.
8:00—Virgil Baker and his Hawaiians.	7:15—Setting-up exercises.
8:15—The Singing Bunch, CBS.	7:30—Hazy Day.
8:30—Melody Parade, CBS.	7:45—Nothing But the Truth, NBC.
8:45—Radio Prosperity, CBS.	8:00—Morning worship period.
9:00—Christian Council of Atlanta.	8:15—Lionel Lincoln, NBC.
9:15—Radio Prosperity, CBS.	8:30—Colonel Goodbody, NBC.
9:30—Round-the-World Cooking School, CBS.	8:45—Casualties, Irma Glenn, NBC.
9:45—Radio Pictures, CBS.	9:00—Weeping Up With Daughter, NBC.
10:00—Ted Brewer and his Orchestra, CBS.	9:15—Household Institute, NBC.
10:15—Ted Brewer and his Orchestra, CBS.	9:30—Knox Station Army band, NBC.
10:30—Columbia Revue, CBS.	9:45—News.
10:45—Songs and Strips, CBS.	10:00—Norman Dickson.
11:00—Radio Prosperity, CBS.	10:15—Harold Stearns' orchestra, NBC.
11:15—George Hall and his Orchestra, CBS.	10:30—Concert orchestra.
11:30—Radio Prosperity, CBS.	10:45—Harold Stearns' orchestra, NBC.
11:45—George Hall and his Orchestra, CBS.	11:00—Farm and home hour, NBC.
12:00—Chuck Wilson and his Rubber Band.	12:15 P. M.—College of Agriculture.
12:15—Radio Prosperity, CBS.	12:30—Concert orchestra.
12:30—Radio Prosperity, CBS.	12:45—Three M. M. Trio.
12:45—Radio Pictures, CBS.	1:00—News.
1:00—Radio Pictures, CBS.	1:15—Midweek music, NBC.
1:15—Radio Pictures, CBS.	1:30—Carolina Tarheels.
1:30—Radio Pictures, CBS.	1:45—Midweek music, NBC.
1:45—Radio Pictures, CBS.	2:00—Carolina Tarheels.
2:00—Radio Pictures, CBS.	2:15—Midweek music, NBC.
2:15—Radio Pictures, CBS.	2:30—Carolina Tarheels.
2:30—Radio Pictures, CBS.	2:45—Midweek music, NBC.
2:45—Radio Pictures, CBS.	3:00—Carolina Tarheels.
3:00—Radio Pictures, CBS.	3:15—Midweek music, NBC.
3:15—Radio Pictures, CBS.	3:30—Carolina Tarheels.
3:30—Radio Pictures, CBS.	3:45—Midweek music, NBC.
3:45—Radio Pictures, CBS.	4:00—Carolina Tarheels.
4:00—Radio Pictures, CBS.	4:15—Midweek music, NBC.
4:15—Radio Pictures, CBS.	4:30—Carolina Tarheels.
4:30—Radio Pictures, CBS.	4:45—Midweek music, NBC.
4:45—Radio Pictures, CBS.	5:00—Carolina Tarheels.
5:00—Radio Pictures, CBS.	5:15—Midweek music, NBC.
5:15—Radio Pictures, CBS.	5:30—Carolina Tarheels.
5:30—Radio Pictures, CBS.	5:45—Midweek music, NBC.
5:45—Radio Pictures, CBS.	6:00—Carolina Tarheels.
6:00—Radio Pictures, CBS.	6:15—Midweek music, NBC.
6:15—Radio Pictures, CBS.	6:30—Carolina Tarheels.
6:30—Radio Pictures, CBS.	6:45—Midweek music, NBC.
6:45—Radio Pictures, CBS.	7:00—Carolina Tarheels.
7:00—Radio Pictures, CBS.	7:15—Midweek music, NBC.
7:15—Radio Pictures, CBS.	7:30—Carolina Tarheels.
7:30—Radio Pictures, CBS.	7:45—Midweek music, NBC.
7:45—Radio Pictures, CBS.	8:00—Carolina Tarheels.
8:00—Radio Pictures, CBS.	8:15—Midweek music, NBC.
8:15—Radio Pictures, CBS.	8:30—Carolina Tarheels.
8:30—Radio Pictures, CBS.	8:45—Midweek music, NBC.
8:45—Radio Pictures, CBS.	9:00—Carolina Tarheels.
9:00—Radio Pictures, CBS.	9:15—Midweek music, NBC.
9:15—Radio Pictures, CBS.	9:30—Carolina Tarheels.
9:30—Radio Pictures, CBS.	9:45—Midweek music, NBC.
9:45—Radio Pictures, CBS.	10:00—Carolina Tarheels.
10:00—Radio Pictures, CBS.	10:15—Midweek music, NBC.
10:15—Radio Pictures, CBS.	10:30—Carolina Tarheels.
10:30—Radio Pictures, CBS.	10:45—Midweek music, NBC.
10:45—Radio Pictures, CBS.	11:00—Carolina Tarheels.
11:00—Radio Pictures, CBS.	11:15—Midweek music, NBC.
11:15—Radio Pictures, CBS.	11:30—Carolina Tarheels.
11:30—Radio Pictures, CBS.	11:45—Midweek music, NBC.
11:45—Radio Pictures, CBS.	12:00—Carolina Tarheels.

## Shrine WJTL 1370 Moque Kc.

9:30—Irene Hume True Menden, CBS. 9:45—Kerrel Hume True Menden, CBS. 9:55—Kerrel Hume True Menden and her Orchestra. 10:00—Kerrel Hume True and her Orchestra. 10:15—The Atlanta Constitution and Roy Robert. 10:30—Isabel Jones and her Orchestra, CBS. 10:45—Joe Virgil and his Orchestra. 11:00—Joe Virgil and his Band.	6:45 A. M.—Psalm and prayer; Mary Brown. 7:00—Georgia Theodor organ hour. 7:30—Weather forecast. 7:31—Evelyn Lee. 7:45—Robert Temple. 8:00—Julia Boyd. 8:15—Barclay Jackson. 8:30—Margaret Starnell. 8:45—Beginners' Spanish III. 9:45—Comparative Religions. 10:45—English Literature. 11:45—American Literature. 12:30—F. C. Calverley. 1:30—Evelyn Lee. 1:45—Frank Meyer. 2:15—Sociology. 2:30—Business Problems. 2:45—Beginners' German. 5:10—History and Interpretation of the Bible. 6:00—Evelyn Jones. 6:15—Clair Hill and Ruby Taylor. 6:30—Salon music. 6:45—The "Theatrical," "The Boy from the South." 7:00—The "Theatrical" to the Camero. 8:00—Mechanics on Parade. 7:30—Robert Temple. 7:45—Vaughan Dunn. 9:00—Vaudeville of the Air. 8:30—Oglethorpe. 9:00—Anna Weeks and orchestra. 9:15—Sport review. 9:30—Hinter and Grey. 9:45—Henry Taylor. 10:00—Shimmer hour. 10:30—Hotness Dance orchestra. 11:00—Sleepy Town Express. 11:00—Sleeper.
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THE CONSTITUTION

CLASSIFIED ADVERTISING

CLOSING HOURS

CLASSIFIED RATES

Want Ads are accepted up to 9 p. m. for publication the next day. The closing hour for the Sunday edition is 8:30 p. m. Saturday.

Daily and Sunday rates per line for consecutive insertions:

One line . . . . . 20 cents  
Three lines . . . . . 50 cents  
Seven lines . . . . . 1.00  
Minimum, 2 lines (12 words) an ad. figure six average words to a line.

Ads ordered for three or seven days and stopped before expiration will only be charged for the number of times the ad appeared and will be made at the rate earned.

Errors in advertisements should be reported immediately. The Constitution reserves the right to revise or reject any advertisement.

All want ads are restricted to their proper classification and The Constitution reserves the right to revise or reject any advertisement.

Ads ordered by telephone are accepted from persons listed in the telephone or city directory. The advertiser is expected to remit promptly.

RAILROAD SCHEDULES

TERMINAL STATION

TO PHONE AN AD

Call Walnut 6565

Ask for an Ad-Taker

TARZAN AND THE ANT MEN



A kamak of one thousand mounted warriors escorted Tarzan from the city of the Ant Men to the great forest. There the Son of the First Woman found him. He and his savage band escorted Tarzan to the edge of the thorn forest.

ANNOUNCEMENTS

LESSONS

Free Booklet

EXPERIENCED teacher will tutor limited number students, summer term. Res. HE. 5068-J.

EXPERIENCED teacher of mathematics will tutor children for board, C-405, Conditon. Res. WA. 6454.

JOHN P. CLASS Mineral Fuels and body massage for flu, asthma, neuritis, arthritis, rheumatism, sciatica, backache, kidney trouble, 2800 Ponce de Leon Ave., WA. 6454.

DENTAL work reduced 45% set for \$25; 45% set for \$30; 45% set for \$35. Dr. Kelly, 1014 Whitehall St. Res. WA. 6454.

ELDON HALLMAN—Lawyer, criminal and civil, damages, personal injury, backache, kidney trouble, 2800 Ponce de Leon Ave., WA. 6454.

WILLIAM James Thompson—100 Peachtree St. 2nd floor, Mass. Massage, vibration, diet, physical culture, psychology, metaphysics. Res. HE. 5068-J.

BRING back the sunshine of health with the new equalizer, Dr. H. G. Bowden, 518-14 St. N. E., Res. HE. 5068-J.

REFINED nurse will care for invalid or aged man in her beautiful suburban home. Address 4-24, Conditon.

SWEDISH massage, reduce without exercising, drugs or dieting, 1 free treatment, 10, treatment, 60, WA. 5068-J.

COACHING Tutor, Senior High School, English, Math, Hist., all sciences, WA. 6272.

BOARD—Rest, care for elderly people, convalescents, invalids. Res. HE. 5068-J.

CURTAIN—Laundering, 100 Peachtree St. 2nd floor, Mass. Massage, vibration, diet, physical culture, psychology, metaphysics. Res. HE. 5068-J.

EXPERT coaching in math, high school and grammar grades. Phone HE. 5250-M.

CURTAINS laundered, flat, work, guarantee, 100 Peachtree St. 2nd floor, Mass. Massage, vibration, diet, physical culture, psychology, metaphysics. Res. HE. 5068-J.

DOCTOR DUNCAN—Plastic Surgeon, 100 Peachtree St. 2nd floor, Mass. Massage, vibration, diet, physical culture, psychology, metaphysics. Res. HE. 5068-J.

NURSE will give massage to ladies and gentlemen. HE. 4917.

LOST—Monday evening, near East Point swimming pool, lady's handbag containing lady's wrist watch, identification card, 100 Peachtree St. 2nd floor, Mass. Massage, vibration, diet, physical culture, psychology, metaphysics. Res. HE. 5068-J.

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EMPLOYMENT

Help Wanted—Male 33

Wanted Automobiles 18

East Point Chevrolet Co.

Will pay part cash and credit means—ready for balance on light model good cars. 308 N. Main St., East Point.

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FINANCIAL

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MONEY PROMPTLY

\$100 to \$5,000 at 8%

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A YEAR TO REPAY

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# THE ATLANTA CONSTITUTION

VOL. LXIV., No. 360.

ATLANTA, GA., WEDNESDAY MORNING, JUNE 8, 1932.



## *Sally Saver's* **COOK BOOK**

In presenting this Cook Book to the women of this section—The Constitution brings you hundreds of valuable and timely summer recipes, originated and placed at your disposal as an added feature to the regular Friday morning columns of "Kitchen Tested Recipes" conducted by Sally Saver.

Many items of household interest will be found herein, and you are urged to take full advantage of the entire contents. Read each page carefully, then place the book in your library of "Cookery" for reference purposes. In its classifications will be found handy information to save you time and worry.



## The Fine Art of Garnishing



The popular idea that we "eat with our eyes" is not so far from wrong, for foods that look stylish and colorful and are attractively served really do taste better than those that are just something else to eat. Making a dish good to look at is just as important as making it good to eat.

There is a real reason for this, too—foods that are pleasing to the eye are more easily digested, because the attractiveness of them makes the digestive juices start flowing more freely, thus preparing the way for quick and easy digestion and assimilation.

To garnish a dish does not mean to "serve it with a sprig of parsley," as so many people seem to think. While there is much virtue in parsley as a food carrier of organic iron and other valuable minerals and vitamins, there is a place for it, a way to use it.

A garnish corresponds to the French touch of color or line in a costume—an accentuation which blends with the ensemble! The real garnish should be simple, edible if possible and an inspiration instead of an afterthought. Try to plan those that will not take too much work in the making of them, nor those that must be made up at the very last minute. And above all, do not serve too many garnished foods at the same meal. This has the same effect as wearing two or three French dresses at the same time!

### Garnishes for Soups.

Mince parsley. Mince the parsley with a mincer or with a small sharp knife, cutting over and over again. The best way to do it is to mince it first, then place in a clean cloth and wash thoroughly under running water after gathering up the parsley into a small ball in the cloth, squeeze the water out, open the cloth, and the parsley will fluff up beautifully green and "alive" looking.

Alphabet noodles, strip noodles. Parsley Crackers: Butter salt crackers, sprinkle with parsley, quickly brown them under broiler.

Popcorn: Sprinkle several kernels of buttered popcorn on top of each portion of soup.

Bread Rings and Stocks: Cut stale bread into circles, cut inside out with

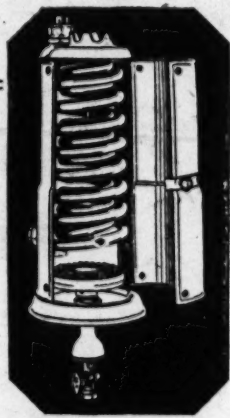
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By *W. H. Hunter* Vice Pres. and Gen. Mgr.

## FOR YOUR APPROVAL

It is with pleasure that I present to the readers of The Constitution my first annual Cook Book. For the past eight months, each Friday I have been giving you recipes, menus and ideas for parties and dinners.

I trust that these have met with your approval. In presenting my Cook Book I have endeavored to cover as many various phases of cookery as possible. Due to limited space it is not possible to give you every available recipe; however, I am sure that those given in this Cook Book will be of assistance in the planning and preparation of your meals.

You will find that recipes are classified on each page, and many of them have never been used in my column. There have been many methods of culinary art introduced in the past few years, and I have tried to include many of them in this book.

After going over the Cook Book, I will appreciate your suggestions, and criticism, so that in the future I may improve according to your desires and wishes.

Advertisers in this Cook Book have made special efforts to interest readers in newest methods and appliances for cooking ease and comfort, and I am sure that a careful perusal of the messages of the merchants will result in a more economical and healthful fulfillment of your cooking efforts.

*Sally Saver*

## Afternoon Tea Recipes

### Spiced Chocolate.

2 squares chocolate, 4 tablespoons sugar, 1-8 teaspoon salt, 2 cups boiling water, 1 tall can evaporated milk diluted with 2 cups water, 1-2 teaspoon vanilla, 1-2 teaspoon cinnamon. Melt chocolate in top part of double boiler. Add sugar, salt and boiling water. Boil 5 minutes and add hot diluted evaporated milk. Continue cooking over hot water 5 minutes longer. Add vanilla and cinnamon. Amount serves six.

### Pineapple-Filled Cookies.

1-2 cup butter, 1-2 cup sugar, 2 eggs, 2 tablespoons evaporated milk, 2-4 cups flour, 3 teaspoons baking powder. Filling: 2 tablespoons cornstarch, 1-4 cup sugar, 1 No. 1 flat can crushed pineapple, 1-2 teaspoons lemon juice. Cream butter and sugar and add beaten eggs. Combine with evaporated milk and sifted dry ingredients. Mix and chill. In the meantime, combine cornstarch and sugar. Add crushed pineapple and cook until smooth and thickened. Add lemon juice and cool. Roll cookie dough to 1-8-inch thickness. Cut into rounds. Put cookies together with teaspoon of pineapple filling between each two. Moisten edges of lower cookie and press edges together with fork. Bake in moderate oven. Time for baking—10-15 minutes. Temperature for baking—375 degrees F. Amount—Makes 24 cookies.

### Orange Squares.

2 cups flour, 5 teaspoons baking powder, 1-2 teaspoon salt, 1 tablespoon sugar, rind of one orange, 4 tablespoons butter, 1-4 cup evaporated milk, juice of 2 oranges, 18 loaves sugar. Mix and sift dry ingredients. Add part of orange rind and cut in shortening with knives. Add evaporated milk and enough orange juice to make soft dough. Roll on floured board and cut in squares. Dip loaf sugar into orange juice and press one in top of each biscuit. Sprinkle with grated orange rind and bake in hot oven. Time for baking—15 minutes. Temperature for baking—475 degrees F. Amount—Makes 18 biscuits.

### Assorted Tea Cakes.

2 cups sifted pastry flour, 3 teaspoons baking powder, 1-2 cup butter, 1 cup sifted sugar, 3 tablespoons evaporated milk diluted to 2-3 cup liquid, 1 teaspoon vanilla, 3 egg whites, beaten. Sift flour and baking powder together 3 times. Cream shortening and sugar. Add sifted dry ingredients alternately with diluted evaporated milk. Stir until smooth. Flavor. Fold in stiffly beaten egg whites last of all. Bake in tiny muffin tins or in shallow pan and cut into fancy shapes. Cover with pastel colored butter frosting and roll in chopped nuts or coconut. Time for baking—20 to 25 minutes. Temperature for baking—375 degrees F. Amount—Makes 20 tea cakes.

### Rainbow Cake.

3 cups sifted cake flour, 4 1-2 teaspoons baking powder, 3-4 cup butter, 1 1-2 cups sifted sugar, 4 tablespoons evaporated milk diluted to 1 cup liquid, 1 1-2 teaspoons vanilla, 4 egg whites, beaten. Sift flour and baking powder together 3 times. Cream shortening and blend thoroughly with sugar. Alternately add sifted dry ingredients and diluted evaporated milk. Stir until smooth, and flavor. Fold in stiffly beaten egg whites. Divide batter into four parts. With vegetable colorings, color one layer pink, another layer green and another layer yellow. Leave the fourth layer white, or add melted chocolate. Bake in thin layers and put together with icing made by blending evaporated milk with sifted confectioner's sugar. Flavor. Time for baking—15-25 minutes. Temperature for baking—350 degrees F. Amount—Makes four thin layers.

### Frozen Fruit Salad.

1 teaspoon gelatin, 2 tablespoons cold water, 1-2 cup mayonnaise, 1

## FISH RECIPES FOR JADED APPETITES

### SALMON AU GRATIN.

One and one-half cups flaked salmon, 3 hard-boiled eggs, 1 1-2 cups cream sauce, 1 cup cracker crumbs, 4 tablespoons butter.

Crush the yolks of the eggs and chop the whites into small pieces. Stir fish and eggs into the hot cream sauce. Fill ramekins with the mixture; cover with crumbs and bits of butter and brown in the oven.

### DEVILED CRABS.

Four tablespoons butter, 2 tablespoons flour, 1 tablespoon chopped parsley, 2 teaspoons lemon juice, 1 teaspoon prepared mustard, 6 crab shells, 1 teaspoon pepper sauce, 1 teaspoon salt, 1 cup milk, 2 cups crab meat, 2 hard-boiled eggs, minced, 1-2 cup buttered bread crumbs.

Melt the fat in a sauce pan, add the flour and stir until smooth. Then add all the remaining ingredients, mix well and put into the crab shells. Sprinkle with the buttered crumbs and bake in a hot oven of 400 degrees F. for 10 minutes. Serves six.

### LOBSTER A LA NEWBURG.

Two tablespoons lemon juice, 3 tablespoons butter, 1-2 teaspoon salt, 2-3 cup condensed milk, 2 cups canned or cooked lobster, 1-2 teaspoon pepper, 1-4 teaspoon paprika, 2 egg yolks, 2 tablespoons sherry flavoring (if desired).

Squeeze lemon juice over lobster and let stand 10 minutes. Sauté in butter 5 minutes, add pepper, salt and paprika and cook two minutes longer. Add milk gradually and when mixture has thickened, pour over slightly beaten egg yolks. Place over hot water. Just before serving, add sherry flavoring. Serve in patty shells or on squares of crisp toast. Garnish with parsley. Serves six.

### CREOLE SANDWICHES.

Four tablespoons butter, 2 tablespoons tomato catsup, whole wheat bread, 1-2 cup flaked sardines, 1 tablespoon lemon juice, 6 stuffed olives.

Soften the butter; add the sardines finely flaked, the tomato catsup, lemon juice and the olives, chopped fine. Spread on whole-wheat bread.

### SHRIMP AND PINEAPPLE SALAD.

One and one-half cups canned or fresh shrimp, 1 cup canned or fresh pineapple diced, 6 tablespoons French dressing, 1-8 teaspoon paprika, 2 sprigs chives, chopped, 1-2 teaspoon salt, romaine lettuce.

Combine the shrimp, pineapple, salt, paprika and chives. Chill thoroughly, and just before serving, pour over the French dressing. Toss until well mixed, then arrange on crisp romaine or endive leaves and serve. Serves six.

### FRIED OYSTERS.

Select large oysters; drain them and dry between soft towels. Dip each oyster in beaten egg until it is thoroughly coated; then roll in cracker dust or fine bread crumbs well

## SPEAKING OF YAMS, TRY THESE RECIPES

Sweet potatoes, one of our oldest and most typically southern vegetables, offers a wide variety in our three meals a day. Sweet potatoes are not only indispensable as a vegetable, but delicious made into a number of attractive desserts. Now, we even make sweet potato ice cream, and mind you, it tastes just like the marron cream that is made from expensive imported chestnuts. The red potato garnishes a meat dish colorfully and at the same time fills a place in our menu that no other food can. Despite its sturdy appearance, the sweet potato is just as subject to decay, bruise and cold as is the orange or tomato. In buying potatoes avoid extremes in size. Clean, bright, medium-sized, rather chunky ones are ideal. They spoil easily, consequently you should buy them in small quantities as you need them—never allowing them to become chilled. It is never practical to buy potatoes to store, since they are available anywhere from the last of August until

Continued in Page 7, Column 1.

teaspoon powdered sugar, 3-4 cup chilled evaporated milk, whipped; 1 No. 2 can fruits for salad. Soften gelatin in cold water and dissolve over hot water. Combine with mayonnaise. Add sugar and fold in whipped evaporated milk. Drain fruits for salad and save syrup for another dessert. Cut fruits into smaller sections and fold into salad mixture. Pour into freezing tray. Time for freezing—4 hours. Amount—Serves eight.

Continued in Page 15, Column 4.

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## Ensemble Cooking



One of the very definite trends in modern homemaking is the elimination of all unnecessary steps in the preparation of meals. Breakfasts have been becoming simpler for years until now it is a rare family that sits down to a morning repast of more than coffee, toast and fruit, or at the most an additional dish of cereal food. Due to the necessity for keeping one's figure reasonably slim, luncheons at home, unless there are school children, are merely pick-up affairs of a salad and tea, or a bowl of steaming hot canned soup. Even dinners have felt the hand of restraint and are fast becoming ensemble affairs, of the one-dish variety, where everything neces-

sary for the meal is either cooked together or at the same time.

All of this is quite modern, and in keeping with the homemakers' increasing knowledge of the newer nutrition, which calls for definite and well outlined foods as a daily necessity, without so many frills and furbelows attached.

Ensemble cooking is accomplished in three ways, by cooking foods in combination, by serving an ensemble dish, or by baking several foods for the same meal in the same oven at the same time.

While the last method looks the simplest it is in reality the most difficult, because the two factors of time and oven temperature have to be duly considered. It is easy for an experienced housewife to gauge the length of time needed for each individual food to be baked, but the novice becomes alarmed at the seeming involvement.

The other two methods are by far preferable for these young women. Casserole dishes are interesting to arrange, giving plenty of opportunity for individual taste and artistic ideas as to arrangement and combination, both from a flavor and a color standpoint.

Ensemble Casserole Dishes. At a cafeteria not long ago, the writer was amazed to find escalloped vegetables on the steam table. Curious, as a woman always is about novel recipe ideas, she ordered it.

Baked in a casserole together were diced carrots, celery, green pepper, canned baby lima beans, minced onion and canned string beans, nicely seasoned and moistened with enough milk to make the portions just right for serving. Across the top of the baking dish was placed a thick layer of buttered breadcrumbs, and the whole was nicely browned, truly a dish fit for a king! The secret of its goodness lay in its delicate flavoring and its exactly right moisture. A very thin white sauce would do nicely for the base of this dish, but not too much of it. This, served with three slices of beautifully cooked bacon, would be ample for the average dinner, especially if there were nicely baked medium-sized potatoes for the hungrier members of the family. Topped off with well-made coffee and a light gelatin dessert, what could be better tasting, and what's more, more healthful?

Then there is much to be said in favor of okra. This is especially fine cooked in a casserole with canned tomatoes, with just a suggestion of garlic—did you know you may now buy garlic salt?—and the top heavily covered with buttered breadcrumbs. Don't be stingy with the butter, for it adds greatly to the flavor of these casserole dishes, and is inexpensive for this time of the year.

A decidedly delightful variation of chicken potpie is made with a base of baking powder biscuit dough. Make up a recipe for biscuits, using the regulation recipe for 2 cups flour, 4 teaspoons baking powder, 2 tablespoons fat, 1 teaspoon salt and 3-4 cup milk. Roll it out thick, in a rectangle. Brush with melted butter, and place on top of it diced or cut-up cooked chicken, highly seasoned and quite wet from chicken stock or milk, in which the cut-up chicken has been soaking. Roll up like a jelly roll, fasten by pinching ends together, and pressing sides of dough together, bake in a shallow baking pan, or bread pan, until done, using a moderate oven which will take about three-fourths of an hour to bake.

While it is baking, place another baking dish in the oven, containing diced carrots, cooked with cooked, diced celery, finely minced parsley, cooked, diced potatoes and canned peas, well seasoned with butter, salt and pepper and topped off with the usual buttered bread or cracker crumbs. When one is done, the other will be, and dinner will be served!

## Foods Cooked in Combinations.

If one chooses to have stewed or fricasseed chicken, why not cook potatoes in the broth?

With frankfurts and sauerkraut, steam the frankfurts on top of the sauerkraut, instead of using a separate pan.

The number and variety of canned foods on the market today make it possible for the homemaker to prepare almost instant meals, with a bit of forehanded planning. With fried thick slices of ham, slice the potatoes thinly over the top of the ham as it simmers, season and cover tightly. When the ham is done, the potatoes will also be ready.

Parsnips, previously boiled in the usual way, then very thinly sliced, almost shaved, crosswise, are excellent with stewed tomatoes and green beans, cooked together. Parsnips, cooked like this, and sliced into home-made chop suey, taste almost the same as the water chestnuts which the Chinese use.

French-fried parsnips are delicacies little known by the average housewife. Boil them first, then cut in tiny slivers or lengthwise slices not over an eighth-inch thick. Dry between towels, fry in deep hot fat, drain and serve with a creamed pea sauce.

One of the newest wrinkles at the most fashionable of bridge parties consists in the serving of a most deliciously rich white or cream sauce in which is mixed coarsely chopped hard-cooked eggs, diced ham and chicken (or salmon and chicken), coarsely chopped not-too-well-done carrots and minced parsley. This is highly seasoned and served on toast points or in the popular toast boxes. When the salmon is used, it is quite a mysterious dish, and the women guests will all be asking for the recipe!

Try your luck at some of these combinations. Serve the family something to jar their jaded appetites out of the usual rut!

## To Clean Burners.

Keep the burners of the gas range clean by washing them in boiling water and soda at least once a month. Dry before using. Doing this will save gas. Do not clutter up burner holes with paint and blacking.

## Burning Odors.

Salt sprinkled on any substance burning on the stove will stop the smell.

## To Flush the Sink.

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## EASY COOKING FOR HOUSE-CLEANING WEEK

Although the old-fashioned house-cleaning week, with all its upsetting conditions, is pretty well a thing of the past, still there is much to be done even when the house is well cleaned every week.

For one thing, the winter bedding and heavy winter coats and underwear have to be put carefully away in mothproof containers. This usually necessitates cleaning out the chests and closets, which is more of a job than most people think.

For another thing, it is not a bad idea to go over the carpets and upholstered furniture. This may be done at home with the help of some of the easy-cleaning preparations on the market. The rugs may be cleaned right on the floor. A heavy piece of the art gum used by decorators will help to remove the spots around pictures and other places on the walls revealed by changing of furniture.

There never was a woman born who didn't want to move things around periodically. This is such a well-defined characteristic that even a movie has been written about it, which tells all about the sad story of the husband who came home late at night and fell down hard on the floor when he thought he was reclining in the usual bed! There is no necessity for making in this process, but a few changes now and then help relieve the humdrum experiences of home-making.

### Let the Children Help.

Usually the children are at home the first week in May, the usual house-cleaning week, which is a great help. The youngsters may be highly entertained by a well-planned series of cleaning and changing. Each child may clean the woodwork in his own room, for instance, boys and girls alike. Every one of them will love to work the art gum back and forth over the walls.

This week is also a good time to take stock of the cleaning utensils available. Repairs may be made, new closets installed for brooms, vacuum cleaners and dustpans. An extra shelf here and there will provide a place for a few choice books.

The summer clothing should be gone over, repairs and remodeling planned for and accomplished, and lists of new things made out for early summer shopping. The warm days are upon us before we know it, and the children are the first to feel the need for new things. Needless to say, they have outgrown or outworn all their previous things and will need hand-me-downs and new ones. A word to the wise consists of a suggestion to surely remake all handed-down clothing. Children are super-sensitive about wearing older brothers' and sisters' old clothing.

### Menus to the Rescue.

Easily prepared meals should be the order of the day. A whole oven meal is a desirable form of dinner for this week. Canned and packaged foods help out wonderfully, too. All in all, very appetizing meals may be planned, thus avoiding antagonizing the head of the house!

### Meat Loaf

Baked Potatoes Creamed Canned String Beans  
Baked Apple Cookies  
Coffee

Creamed Dried Beef on Toast  
German Fried Potatoes Fruit Salad  
Ice Cream and Cake Coffee

Baked Pork Chops  
Baked or Scalloped Potatoes  
Cole Slaw Fruit Jello  
Cookies Coffee

Creamed Codfish  
Boiled Potatoes Buttered Peas  
Lettuce Salad  
Canned Fruit Sponge Cake Squares  
Coffee or Milk

Canned Roast Beef  
Canned Diced Potatoes  
Canned Spinach Sliced Tomatoes  
Apple Pie Coffee

Fried Bacon Canned Spaghetti  
Cabbage and Pineapple Salad  
Canned Plum Pudding Coffee

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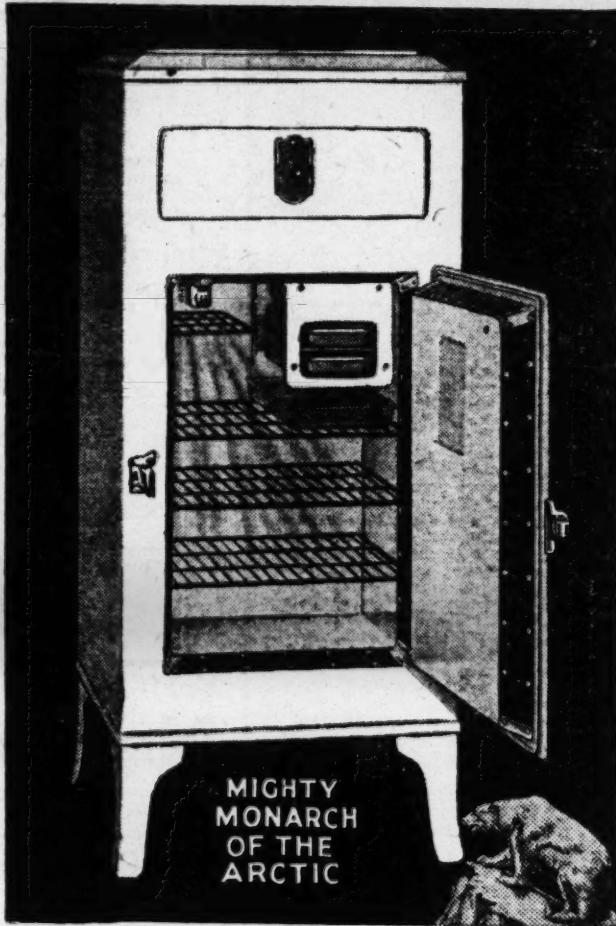
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## A Variety of Special Recipes

One finds almost innumerable ways in which to use strawberries—In cocktails, salads and desserts. Strawberries combine with other fruits most successfully. With ingenuity you can work out many delightful combinations with gelatine and other fruits.

Strawberries are also successful in frozen desserts. A simple sherbet recipe consists of one quart of fresh berries, crushed with three-fourths of a cup of sugar and the lightly whipped whites of three eggs. This recipe can be used in an electric refrigerator. Let the berries stand in the sugar an hour, then pour into the freezing tray and freeze until mushy. Transfer to a bowl and add the egg whites, then return to the tray and freeze.

Why not do this with fresh strawberries, which are unusually fine, plentiful and cheap this season? Strawberries are a universal favorite with both adults and children, but their beauty and color, as well as their delicate fragrance and flavor, make them unusually attractive to the small child. Keep this in mind, and try to serve them so that he gets full benefit of these qualities. Remember that all of us eat with our eyes before we consume with our mouths. This is a dainty way to serve them. Combined with whole wheat bread and butter sandwiches, a glass of milk or a cereal drink, it makes a nutritious and wholesome school lunch.

### Some Things Go Together.

Just as mint goes with lamb and cranberry goes with turkey... just as we put salt in our bouillon and sugar in our tea—

So, there are appropriate salad dressings for each different kind of salad.

The old saying, "Make the sauce to fit the dish," could well be said, "Mix the dressing to suit the salad." For some things go together and some do not. Sugar and cream go well with peaches, but certainly not with sardines or asparagus. Cheese adds just the right snap of flavor to a pear. But you do not serve cheese on chicken. Good rich gravy is fine on a meat roast, but certainly not appropriate on ice cream. We enjoy mustard on cold meats, but not on caviar.

And so it is with salads and salad dressings. Some of them go together and some do not. We make salads of fruits, meats, vegetables and seafood. All so different! Is there any reason, then, why we should force one

blanket flavor over everything? Should we put the same salad dressing over the pear, the sardines, the cold meat or the asparagus? No! Please, let's not permit one dressing, used repeatedly, to smother all their charm, individuality and variety with its own dominant taste.

Mix salad dressings to suit the salads.

### The Occasion Decides Some of the Deciding.

The occasion decides the costume. There is one kind of dress for luncheon, another for afternoon bridge, and still another for dinner. Each is appropriately styled to the occasion. Knowing this, can you imagine anyone shopping in a dinner dress, or wearing a sports suit to a formal dinner?

Yet, this is what so many people are mistakenly doing with salads... serving simple, formal dinner salads at luncheons, and hearty luncheon salads at formal dinners.

Each kind of salad has its appropriate place... its own function in the pleasant art of dining. Some, undoubtedly, are best served at formal dinners. Others belong to the luncheon or the buffet supper. And still others are best suited to the bridge or other afternoon party. And their dressings do much to determine their appropriateness.

The knack of knowing which salad to serve, and which dressing to serve with it, is very easy to acquire. It is just as simple to prepare the correct salad and the correct dressing as it is to prepare the incorrect one.

A Few Suggestions in Good Taste. The friendly, informal luncheon consists of just a few courses and the service should be very simple. Here the salad is usually the principal dish. This appeals particularly

to women. A suggested menu may be:

Cocktail or Cream Soup  
(Or in the summer time a Jellied Consomme)  
Salted or Spiced Nuts  
A Salad of Cold Meat, Chicken or Seafood  
Finger Sandwiches or Hot Rolls  
Dessert

Coffee, Tea or Chocolate

The salad may be served on individual plates or on a platter which is passed to each person. If the individual portions are to be served on the plates, the service should be simplified by arranging the plates in the pantry before the guests arrive. The dressing, however, need not be added until the salad comes to the table. Each guest may help herself to the dressing, taking just as much or as little as she likes.

The hostess may exercise much ingenuity in decorating the salad platter or plates—but she should bear in mind that only edible garnishes are in good taste. Cucumbers and radishes cut to represent flowers, lemon baskets or whole beets, filled with India relish or caviar, are attractive. Open sandwiches of many sorts, cream cheese balls, or American cheese that has been grated and then shaped to represent carrots or strawberries—all these add interest to the salad course.

The salad that is served on a platter may be shaped in a ring or other large mold from which each guest cuts a portion and transfers it to the salad plate. This plate has been set before her as the previous course was removed. Or individual portions of the salad may be so arranged on the platter with their accompanying garnishes that the guest sees at a glance just what she is supposed to take. The salad dressing may be served in a small silver or crystal bowl set in the center or at one end of the platter. A gravy or sauce ladle should be in this bowl.

Since the salad is to be the main course it should be hearty and substantial. Salads of seafood or cold meat are excellent for the occasion and are liked by almost everyone. Aspics and jellied salads, which are becoming increasingly popular, and are likewise appropriate in the luncheon menu.

The table setting should be simple... yet smart. A small cloth, white or colored—a runner and doilies—or refectory-cloths—are all correct. A service plate is set at each place with a water glass just above and to the right of it; and a bread and butter plate and butter knife just above and to the left. To the right of the service plate is set a salad knife, if one is to be used, and next, the bouillon spoon. If there is a seafood cocktail as the first course, the cocktail fork is placed at the right of the knife. The napkin is placed on the service plate except when, to simplify the service, the fruit cocktail or other appetizer is placed on the table before the guests are seated. In this case the napkin is placed at the left of the forks. When the dessert plate is brought in, it has upon it the finger bowl, with a doily under it, and the dessert spoon or fork. The finger bowl or doily, of course, are to be removed by the guests and placed in front and slightly to the left of the plate.

### Luncheon Menus.

Corn Chowder  
Olives  
Tuna Fish Salad in Cucumber Boats  
With Ravigote Dressing  
Cheese Biscuits  
Ice Cream in Meringues  
Coffee  
Cream of Asparagus Soup  
Baby Veal and Spring Vegetable Salad  
With Chili Sauce Dressing  
Finger Sandwiches Charlotte Russe  
Coffee  
In case you want to serve a hot dish for your main course, omit the soup or cocktail and serve a salad of vegetables or fruit. Here is such a menu:  
Creamed Chicken, Tuna Fish, or Ham on Toast  
Salted Nuts  
Mixed Vegetable Salad with Tarragon Dressing  
Hot Rolls  
Iced Chocolate  
Nut Cookies

### LUNCHEON SALADS AND THEIR APPROPRIATE DRESSINGS.

**Tuna Fish Salad in Cucumber Boats.**  
Tuna fish salad is a hearty and satisfying dish for the main course of a luncheon. Cut cucumbers in half lengthwise and hollow out the centers to hold the tuna fish. Place the cucumbers in ice water until needed. Marinate two cupfuls of tuna fish with French dressing. Before serving the fish, mix three hard-cooked eggs and one cupful of diced celery with it. Place in the cucumber boats. Then pour over it a ravigote dressing.

### Ravigote Dressing.

Mash the yolks of three hard-cooked eggs until they are smooth. Then mix into them four tablespoonfuls (one-quarter cup) of Wesson oil, three tablespoonfuls (a little less than one-quarter cup) of cream, one tablespoonful of vinegar and one-half teaspoon of salt, one-eighth teaspoon of pepper and just a little paprika. Two tablespoonfuls of minced chives and two tablespoonfuls of very finely chopped hard-cooked egg whites may be added to this dressing. If you haven't any chives, chopped green onion will do just as well.

### Mixed Vegetable Salad.

An excellent luncheon salad, especially for summer time, is a mixed vegetable salad. On a bed of coleslaw arrange asparagus, sliced cucum-

bers, and quartered tomatoes. Serve with tarragon dressing.

### Tarragon Dressing.

Put two teaspoonfuls of dry mustard, one-quarter teaspoon of white pepper and one teaspoonful of salt into a bowl. Blend these seasonings in three tablespoonfuls (a little less than one-quarter cup) of tarragon vinegar and then gradually stir in 12 tablespoonfuls (three-quarters of a cup) of Wesson oil. Add two teaspoonfuls of onions chopped very fine.

### Veal Salad.

Young veal makes a delicious salad for the "woman's meal." Mix three cupfuls of diced veal—cut not too fine—with one cupful of chopped celery. Add one-half cup each of cooked fresh garden peas and young carrots that have been boiled, diced and chilled. Serve with a chili sauce dressing.

### Chili Sauce Dressing.

Into three tablespoonfuls (a little less than one-quarter cup) of chili sauce stir 12 tablespoonfuls (three-quarters of a cup) of Wesson oil and seasoning of three tablespoonfuls (a little less than one-quarter cup) of vinegar, one teaspoonful of salt and one-quarter teaspoon of pepper.

All of the salad dressing recipes which are given make about one cupful of salad dressing. You may vary the amounts to suit your needs.

### Banana Bran Muffins.

Soak 1 cup bran in 1 cup sour milk. Cream together 2 tablespoons shortening and 4 tablespoons sugar. Add 1 egg and beat well. Mix and sift 1 1/2 cups flour, 1/2 teaspoon soda, 1 teaspoon baking powder and 1/4 teaspoon salt. Mix with the creamed mixture, alternately with the soaked bran. Add 3/4 cup sliced banana and 1 teaspoon cinnamon. Bake in moderately hot oven (400 degrees F.), about 25 minutes. Makes 12 muffins.

### Candlestick Salad.

For each serving, place 1 pineapple ring on lettuce leaf. Cut the end of a peeled banana to fit into the hole of the pineapple. Garnish with mayonnaise and place a red cherry on top. If preferred, whipped cream may be used.

### Fruit Stains.

When fresh, rub on salt, later pouring boiling water over and through the stain, then leaving it in the water for some time. In cold weather, hang the stained article out-of-doors overnight. If the stain is very old, soak the article in a weak solution of oxalic acid.

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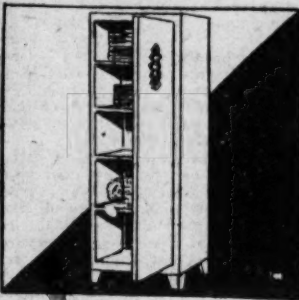
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If you would like to get this recipe book free, turn to the Majestic advertisement, clip the coupon and mail it to the Capital Electric Co., and your book will be delivered by return mail.

#### Butterscotch Cream.

One and two-thirds cup milk, 1-1/2 teaspoon salt, 1-3/4 cup cold water, 2 eggs, 1-3/4 cup chopped pecans, 3 tablespoons cornstarch, 1-2 cup brown

sugar, 1 tablespoon butter, 1-2 cup chopped dates, 1 teaspoon vanilla.

Scald milk, combine cornstarch, salt and sugar, and mix with cold water. Add gradually to the milk; cook over hot water 15 minutes, stirring constantly until thickened. Add butter—pour over beaten eggs, return to double boiler and cook 2 minutes longer. Add dates, nuts and vanilla. Serves 6.

#### Peach Cottage Pudding.

One-fourth cup shortening, 2-3 cup sugar, 1 egg well beaten, 1-2 teaspoon salt, 2 1-2 cups flour, 4 teaspoons baking powder, 1 cup milk, 1 cup sliced canned peaches mixed with 2 additional tablespoons flour.

Cream the shortening, add the sugar, then well-beaten eggs. Mix and sift flour, baking powder and salt and add alternately with milk to the first mixture. Stir in the peaches which have been mixed with the additional flour, turn into a greased cake pan. Bake in a slow oven about

350 degrees for 45 minutes. Serve with hard sauce.

#### Stuffed Baked Potatoes.

Select medium-sized, smooth potatoes and scrub well with a vegetable brush. Bake in an oven about 250 until they are soft. Cut in halves lengthwise, scoop out insides and mash well. Season with salt, pepper and butter, a few drops of onion juice, mace and 2 teaspoons finely chopped parsley. Beat well. Refill potato shells with mixture. Brush tops with melted butter or beaten egg and brown in oven.

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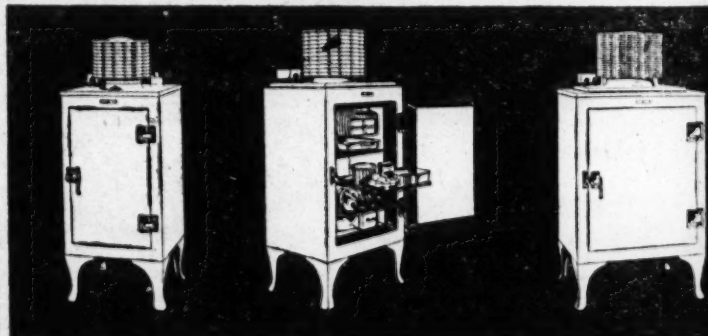
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## SPEAKING OF YAMS, TRY THESE RECIPES

Continued from Page 2.

spring. In some cities they may be obtained any day in the year.

### Breakfast

Bananas with Cream  
Sauté'd Sweet Potatoes  
Toast  
Hot Drink  
Luncheon  
Mixed Fruit Cocktail  
Pork Chops  
Sweet Potatoes and Pineapple  
Buttered Peas  
Head Lettuce Salad  
Russian Dressing  
Cup Cakes  
Coffee

### A Dinner

Grapefruit Cocktail  
Meat Loaf  
Candied Potatoes  
Buttered Spinach  
Stuffed Tomato Salad  
Mayonnaise  
Butter Scotch Cream  
Coffee

### Meat Loaf.

One pound ground steak or veal, 1 cup grated bread crumbs, 2 teaspoons salt, pepper to taste, 1-2 pound lean pork, ground; 3 eggs, 1 tablespoon chopped onion, 1 cup sweet milk.

Mix ingredients with a large spoon. Place two strips of bacon at the bottom of the loaf pan; pour on it the

mixture; shape the loaf and place two strips of bacon on top. Bake in a moderate oven about 45 minutes.

### Candied Sweet Potatoes.

Six medium sweet potatoes, 1-2 teaspoon salt, 1-4 cup water, 1-3 cup melted butter, 1 cup brown sugar, 1-2 cup broken pecan meats—if desired; 1 orange.

Wash and cook potatoes until tender. Drain, peel, cut in halves lengthwise and arrange in a shallow greased pan. Squeeze juice from 1-2 the orange over the potatoes, then sprinkle the pecan meats and arrange the other orange half, cut in thin slices, around the potatoes. Cover with the melted fat and a syrup made by cooking the brown sugar and water for 5 minutes. Sprinkle with salt and bake one hour in a slow oven—350 degrees—basting frequently. The potatoes should be transparent when done. Serves six.

### Sweet Potato Boulettes.

Six medium sweet potatoes, 2 teaspoons salt, 1-4 teaspoon pepper, 4 tablespoons melted butter or margarine, 3 slices cooked bacon, parsley.

Cook the potatoes until tender, rice and mash well. Add the salt, pepper and 3 tablespoons melted fat. When cool enough to handle, form into round balls 2 inches in diameter. Sprinkle with the chopped bacon. Brush with 1 tablespoon melted fat and brown in a moderate oven for 12 minutes. Garnish with parsley. Serves six.

### Stuffed Tomato Salad.

Eight large firm tomatoes, 1-3 cup chopped olives, 1-8 teaspoon salt, 1 cup cottage cheese, 4 tablespoons chopped pickle, 1 cup stiff mayonnaise.

Chill ingredients. Cut off blossom end of tomato—with a spoon scoop out part of insides; mix three tablespoons mayonnaise with cheese, olives pickles and salt. Stuff tomatoes, arrange in cup of crisp lettuce and surround with the remaining mayonnaise.

### Butter Scotch Cream.

One and two-thirds cups milk, 1-4 teaspoon salt, 1-3 cup cold water, 2 eggs, 1-3 cup chopped pecans, 3 tablespoons cornstarch, 1-2 cup brown

sugar, 1 tablespoon butter, 1-2 cup chopped dates, 1 teaspoon vanilla.

Scald milk, combine cornstarch, salt and sugar, and mix with cold water. Add gradually to the milk; cook over hot water 15 minutes, stirring constantly until thickened. Add butter—pour over beaten eggs, return to double boiler and cook 2 minutes longer. Add dates, nuts and vanilla. Serves six.

### Sweet Potato Ice Cream.

One cup mashed strained sweet potatoes, 1 teaspoon vanilla, 1-4 cup sugar, 2 cups whipped cream.

Add sugar and vanilla to the mashed potatoes, then the cream very slowly, in order to make an even mixture. Freeze in an automatic refrigerator.

### Coconut Sweet Potato Pie.

One-fourth pound package shredded coconut, 1-2 cups mashed sweet potatoes, 1-2 cups sugar, 1 teaspoon cinnamon, 3 eggs, 2 cups hot milk, 1 tablespoon flour, 1-2 teaspoon nutmeg.

To the sweet potato add milk, beaten eggs, coconut and the dry ingredients, which have been sifted together. Pour into one large or two small pie pans which have been lined with pastry. Bake in a moderate oven 350 degrees—45 minutes.

### Sauté'd Sweet Potatoes.

A favorite southern way to use leftover baked potatoes is to slice them and sauté until brown. Uncooked potatoes may be sliced and sauté'd in the same way, and sprinkled with a little sugar after they have drained. Potatoes cooked either way make a delightful breakfast dish when served with bacon.

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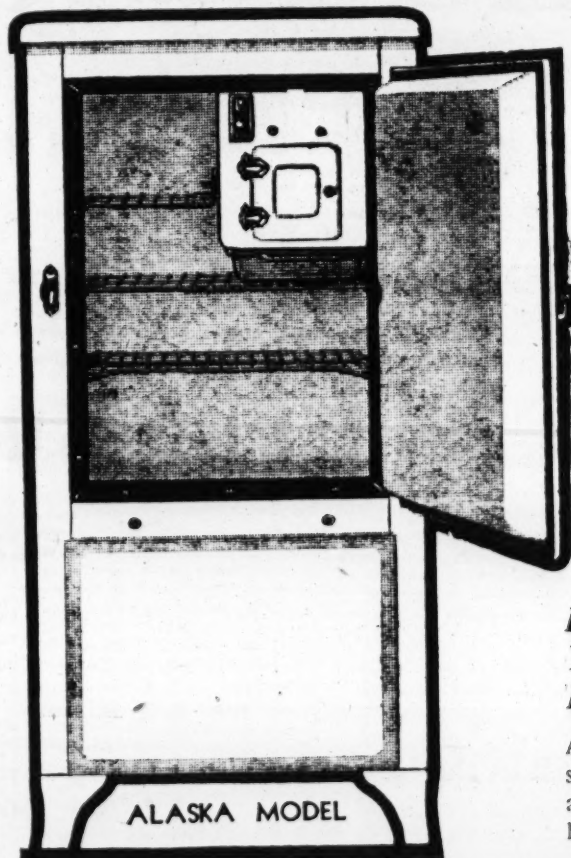
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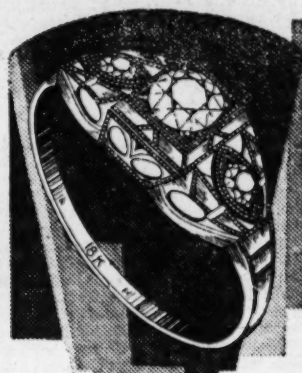
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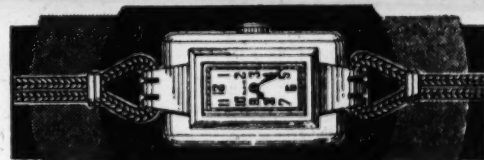


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## Frozen Desserts, Salads, Fruits

## Pears a la Ginger Ale.

Canned pears, ginger ale, chopped nuts or cream cheese, preserved ginger, lettuce, mayonnaise or whipping cream. Drain the syrup from the pears and put the pears in the electric refrigerator pan. Add to the pear syrup an equal amount of ginger ale, pour over the pears and leave two hours, or until pears become mushy. Place the pears in nests of lettuce leaves, fill center with preserved ginger (chopped), or with chopped nuts or cream cheese, and serve with mayonnaise or whipped cream.

## Biscuit Tortoni.

3-4 cup macaroons, 3-4 cup milk (top), 1-4 cup sugar, few grains salt, 1-2 pint whipping cream, 1-2 teaspoon vanilla, 1-4 teaspoon almond extract. Add 1-2 cup of the macaroons (after rolling them to break them into pieces) to the milk, sugar and salt. Stir until well mixed and let soak for one hour. Beat 1-2 pint cream until thick and gradually beat in the macaroon mixture together with the vanilla and almond extract. Fill paper cases with the mixture and cover with the remaining 1-4 cup macaroons.

## Biscuit Glace.

1 cup sugar, 1-4 cup water, 4 egg yolks, 3 cups cream, 1 teaspoon vanilla, pulverized macaroons. Make thick syrup of the sugar and water. Beat the yolks of the eggs and add the syrup and one-half of the cream. Place all in a saucepan over a slow fire and stir constantly until it forms a thick coating on the spoon. Place in a mixing bowl and beat until it is cold and stiff, then add the remainder of the cream, beaten stiffly. Flavor with vanilla. Pack the mixture in small paper boxes, sprinkle with pulverized macaroons and set in a covered container. Place in freezing tray.

## Chocolate Bavarian Cream.

1 tablespoon gelatine, 1-4 cup cold water, 1-3 cup sugar, 1 cup milk, 2 cups heavy cream, 1 teaspoon vanilla, 1 teaspoon cinnamon, 2 squares chocolate. Cut chocolate in small pieces and add to milk. Place over hot water until chocolate is melted. Beat until smooth. Soak gelatine in cold water, add to milk and chocolate mixture, when dissolved, add sugar. Place in electric refrigerator to chill, then add cinnamon and vanilla and fold in whipped cream. Place in mold and chill in refrigerator until set.

## Maple Mousse Dessert.

1 cup maple syrup, 4 egg yolks, 4 egg whites, 1 pint cream. Beat 1 cup maple syrup. Pour it into the beaten yolks of 4 eggs, return to stove and cook until quite thick. Fold in the beaten egg whites. Cool. Fold in 1 pint of cream, whipped. Put in refrigerator tray and freeze. Does not need stirring. Serves about 12 portions.

## Marshmallow Coffee.

1-2 pound marshmallows, 1-2 cup hot coffee, 1-2 pint whipping cream. Dissolve marshmallows over hot water, add hot coffee, mix thoroughly, let cool, beat, and add whipped cream. Put in freezing tray. Let freeze. Does not need stirring. May be served in sherbet glasses with whipped cream and a cherry on top.

## Orange Mousse Layer.

2 tablespoons gelatine, 2 tablespoons cold water, 1 cup sugar, grated rind and strained juice 6 oranges or 21-2 cups orange juice, grated rind and strained juice 1 lemon, 2 cups heavy cream, 1-3 cup powdered sugar, 1 teaspoon orange extract. Soak the gelatine in the water and melt over steam. Combine with the sugar, orange and lemon juice and rind, and heat until the sugar dissolves. Transfer to the middle freezing tray of the electric refrigerator and spread the cream, whipped stiff and combined with the powdered sugar and orange extract over the top. Freeze for two hours with the cold control set at number five. Makes 15 generous servings.

## Zwieback and Applesauce Mold.

3 cups zwieback crumbs, 6 tablespoons melted butter, 5 cups sweetened spiced applesauce. Combine the zwieback crumbs and the melted butter. Line a mold with waxed paper and arrange alternate layers of the prepared crumbs and the applesauce, with the crumbs on the bottom and top of the mold. Transfer to the upper shelf of the electric refrigerator for three hours, or until the mold is firm. Unmold, slice and top with whipped cream.

## Ginger Log Roll.

2 cups heavy cream, 3-4 package ginger wafers, 5 tablespoons sugar, 1 teaspoon vanilla. Whip the cream, add sugar and vanilla. Spread sandwich fashion between the cookies to form an 8-inch roll. Cover with mixture also. Place in the electric refrigerator for 3 hours to ripen. Set control at five. Cut diagonally to serve. Six servings.

## Banana Spanish Cream.

12-3 tablespoons gelatine, 3 cups

milk, 2-3 cup sugar, 3 eggs, 1-8 teaspoon salt, 1 teaspoon vanilla, 2-3 cup banana pulp. Soak the gelatine in one-fourth cup of the milk for five minutes, add the remaining milk and sugar, and heat and stir until the gelatine dissolves. Pour onto the slightly beaten egg yolks and cook and stir over hot water for 10 minutes, or until the mixture coats the spoon. Add the salt and vanilla, cool, and fold in the banana pulp and egg whites, whipped stiff. Transfer to individual molds rinsed with cold water, and place on the upper shelf of the electric refrigerator for one hour, or until the mixture congeals. Unmold and serve garnished with sliced bananas.

## Cranberry Ice-Box Layer.

1 cup cranberry jelly, 1-2 pint whipping cream, 1-4 cup powdered sugar, 1-2 teaspoon gelatine, 1-4 teaspoon vanilla, 1 sponge cake. Soften the gelatine in one tablespoon cold water, melt over steam and combine with the cream. Whip until stiff and gradually add the sugar and vanilla. Soften the cranberry jelly slightly by beating it, and fold into the first mixture. Spread between thin slices of fresh sponge cake, making two layers of cranberry filling and three of cake. Place on the upper shelf of the refrigerator with the cold control set at number five, and chill until firm, about one hour. Cut in thin slices for serving.

## Pineapple Bavarian Cream.

2 tablespoons gelatine, 1-2 cup pineapple juice, 1 pint scalded milk, 4 egg yolks, 1-4 cup sugar, salt, 1 teaspoon vanilla, 1 pint heavy cream, slice pineapple. Soak the gelatine in pineapple juice for five minutes. Make a soft custard of the milk, egg yolks, sugar and flavoring. Stir the softened gelatine into the hot custard. When it has dissolved, strain and cool. Whip the cream and fold it in as the mixture cools. Turn the mixture into individual ring molds, chill in electric refrigerator and when ready to serve unmold each ring on a ring of pineapple. Fill the center with sweetened whipped cream and top with a maraschino cherry, or you may arrange slices of pineapple on the bottom of a mold with a loose bottom and pour the cream mixture over the pineapple. Unmold on a large cake or chop plate so that the pineapple rings will appear at the top.

## Peach Mousse.

2 cups whipping cream, 1-2 cup honey, 1 tablespoon cooking sherry, 1-4 cup sugar, 2 egg whites, 1-4 cup sugar, 2 egg whites, 1-4 teaspoon salt, 1 cup fresh peach pulp. Whip the cream and fold in honey. Beat whites very stiff and add the sugar and

peach pulp. Combine and place in tray of refrigerator and set control at five and freeze until solid. Set control back to two till ready to serve.

## Banana Mousse.

11-2 cups banana pulp (3 well ripened bananas), 1-3 cup confectioners sugar, pinch salt, 4 tablespoons lemon juice, 1 cup whipping cream. Mash bananas with a fork. Add lemon juice, sugar and salt and beat well. Whip cream and fold into the mixture. Put in refrigerator and freeze three hours in tray. Serves six.

## Peppermint Mousse.

1-2 pound cream mints, 1 quart whipped cream, 2 egg whites. Crush the peppermints, add to the whipped cream and whip until stiff. Fold in the beaten egg whites. Put in top of the refrigerator. Freeze five hours. Cut in slices and serve with hot chocolate sauce.

## Honey Cream.

2 egg whites, 1-4 teaspoon salt, 1 cup honey. Beat whites till frothy, add honey, continue beating till very light. Heap on top of fruit. Chill in refrigerator and serve.

## A Leap Year Party



This is leap year, that year when the ladies assume the usual prerogatives of the male of the species. It calls for a party to celebrate it, especially if one of the people in the group happened to be born on a leap year day! This would, indeed, be a lucky party for such a person's birthday celebration. A leap year party calls for special invitations, usually in rhyme, issued by the lady herself. The following may suggest similar invitations:

"One year in four the girls adore, 'Tis leap year, as you know; So be my guest, to laugh and jest, Upon the date below."

## The Dressing Rooms.

Upon arrival, the ladies are taken into a room as bare of feminine appeal as possible, with a tiny lone-some mirror and a pair of military hair brushes. About the room are hastily framed mottoes, as "Ladies Will Kindly Stand While Gentlemen Are Seated," "Ladies, Remember Your Party Manners Toward the Gentlemen," etc. This is the night of all nights, when the ladies act as they wish the gentlemen would act toward them on all other nights of the year!

The gentlemen, on the other hand, are taken into a dressing room which represents the quintessence of femininity, dressing tables weighed down

Continued in Page 10, Column 2.

## Banana Recipes

## Try Bananas Broiled With Bacon.

Cut each banana in two pieces. Roll a strip of bacon around each piece and skewer with toothpick. Place on broiler in hot oven. When bacon is crisp and brown on one side, turn over and brown the other side. This dish is easily prepared and wonderfully delicious. Makes an ideal Sunday morning dish, is a "company treat" and is a joy as the main dish for a quick luncheon or dinner.

## A Breakfast Cocktail.

For each person, slice a half to a whole banana in a glass and cover with orange juice. Try this for breakfast. It's a combination of flavors that's hard to beat! Also makes an unusual fruit cocktail as the first course for dinner. When used for this purpose, serve in sherbert glass as shown in the illustration at the right.

## Banana Ambrosia.

Cut up and mix thoroughly 2 bananas, 1 cup grapes, 1 orange and 2 pineapple rings. Chill before serving. If desired, add a sprinkling of sugar. Serves three. This quickly prepared dish furnishes an attractive way to serve the fresh fruit which adds so much to the health value of any meal. May be used either as a fruit cup at the beginning of a meal or as a dessert at the end.

## Bananas With Chops.

Peel bananas, dip in beaten egg and crumbs, and fry in deep, hot fat. Alternate on chop plate with broiled or friend chops, and garnish. Serve as a tempting main dish for today's dinner. Bananas are also delicious with ham and steak.

## Bake This Tasty Brown Betty.

For six servings, use 4 bananas and 1 package of zwieback, rolled into fine crumbs, or 2 1-2 cups stale cake crumbs. Alternate layers of zwieback and thinly sliced bananas. On top of each layer of banana sprinkle brown sugar, pieces of butter and orange juice. Add enough milk to half fill the pudding dish. Bake covered, 15 minutes, in moderate oven (375 degrees F.). Uncover and brown before serving.

## Banana Pie.

Mix 3-4 cup sugar, 1-3 cup flour, 1-8 teaspoons salt. Add 2 eggs slightly beaten, and pour on gradually 2 cups scalded milk. Cook 15 minutes in double boiler, stirring constantly until thickened, afterward occasionally. Cool and add 1 teaspoon vanilla. Put in cooked pie-shell, add 3 sliced bananas and 1-2 cup whipped cream.

## TRY THESE IDEAS WITH ASPARAGUS

Outside of fresh garden peas, there is probably no vegetable more perishable from standpoint of flavor than asparagus. Fortunate the family with the flourishing garden of asparagus. A trip between the rows early in the morning rewards the picker with a good "mess" of this succulent and toothsome cultivated vegetable. And how delicious it does taste when carefully and quickly cooked and served with a drawn butter sauce, or with fresh thick cream, and salt and pepper.

The markets are beginning to have a more plentiful supply now, inexpensive enough to have more than once a week. This interesting vegetable will, therefore, help to vary the monotony of the early spring menu, and should be included often.

## How to Care for Asparagus.

When asparagus is purchased, it should be crisp and fresh looking, not the least bit wilted or soft. Examine the heads of the stalks and make sure they are not soft and starting to decay. The stalks should be moist and fresh, and not yellowed out and dry.

The asparagus should be cut open upon reaching home, carefully washed in several cold waters, and then placed in a deep container with an inch of water at the bottom. If you do not intend to use it immediately, it should be cared for much as cut flowers—the ends of stalks cut across the grain and immersed in cold water, which should be changed twice a day. The vegetable may be kept in cool place, not necessarily a refrigerator.

Never leave the rubber bands on, or the strings. These injure the delicateness of the stalks, and cause discoloration and quick disintegration.

The stalks should be cut to the tender place, usually about an inch from the end. Try the stalks with the edge of a sharp knife, cutting across grain as you would slice celery. When the sharp knife blade cuts across easily, make the cut there. These tougher ends, when washed, make good asparagus soup stock, and

Continued in Page 10, Column 4.

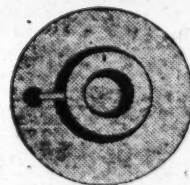
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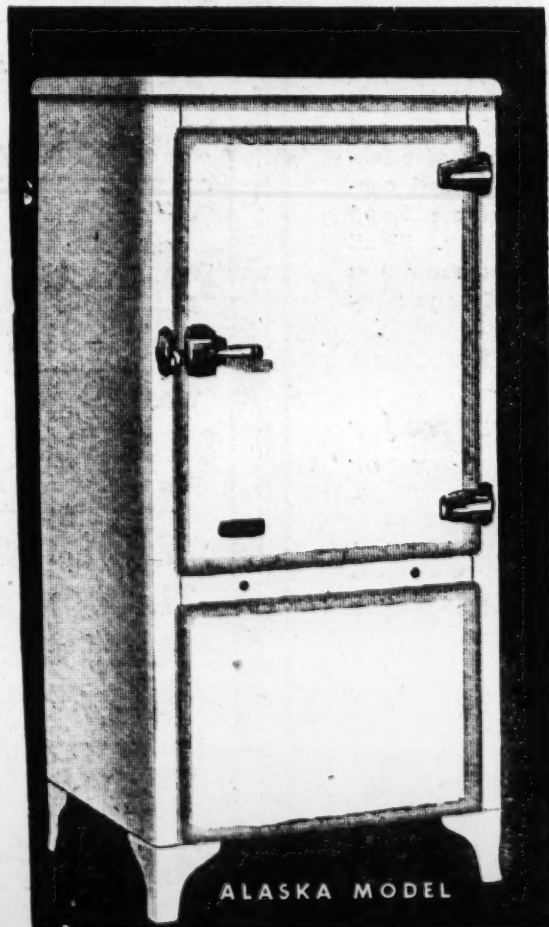
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## Appetizers and Beverages

## Berkshire Fruit Punch.

1 quart apollinaris, 1 cup lemon juice, 1 cup orange juice, 1 pineapple (grated), 2 cups selected strawberries, 2 cups strong tea, 2 cups sugar, 1 orange cut into very thin slices, 1 cup maraschino cherries, ice water. Boil the sugar and two cups of water until syrup-like, and add the lemon and orange juice. Grate the pineapple and hull the strawberries; make the tea by pouring two cups of boiling water over one and a half teaspoons tea, allowing it to infuse for six minutes. Mix the syrup, fruit juices, tea and grated pineapple and add two quarts of iced water; stir well and pour over a square of ice in the punch bowl. Add the orange, sliced very thin and cut into halves, and the strawberries. When ready to serve pour the apollinaris over all and serve at once. If strawberries are out of season, use Malaga grapes, cut into two and seeded. An ideal decoration is to use grapes in bunches, hanging them around the edge of the bowl. Use white and blue grapes, or red and white, separating them with grape leaves if they are obtainable.

## Honey Blossom Punch.

1 cup honey, 1 cup sugar, 1 quart water, 2 lemons, 12 oranges, 1 pineapple, 24 strawberries, ice block, carbonated water. Boil the honey, sugar, two cups of water and the grated rind or zest of one orange together for five minutes. Allow to cool and add the other two cups of water and the juice of the oranges and lemons; stir and pour over a block of ice in the punch bowl. Add the grated pineapple and the strawberries, which should have been hulled. When ready for service add the carbonated water, using a quart.

## Orange County Punch.

1 egg, 1 lemon, 1 teaspoon sugar, 1-4 cup sweet cider, ice cubes, carbonated water.

Put the egg, juice of the lemon, sugar, cider and the ice cubes into a cocktail shaker and shake for a minute or two, strain into a tall glass and fill with carbonated water.

## Popular Pineapple Punch.

1 pineapple, 3 oranges, 2 lemons, 1 cup sugar, 1 cup raspberry syrup, 1 quart white grape juice, 1 quart ginger ale, ice block, cherries, water. Extract the juice from the oranges and lemons, and mix with the raspberry syrup and the sugar; grate the pineapple and add to the foregoing mixture, adding enough cold water to make a full pint. Allow this to stand for 10 minutes, arrange a block of ice in a punch bowl and pour the mixture over, adding the grape juice and ginger ale just at serving time.

## Ginger Ale Julep.

1 pint iced tea, 1 pint lemonade, 1 pint ginger ale, ice cubes, tiny green seedless grapes. Mix the three beverages. Pour over ice cubes in glass with a dozen or so of green grapes in the bottom.

## Three Fruit Crystals.

1-4 cup sugar, 1-2 cup boiling water, 1-2 cup strained orange juice, 2 cups shredded pineapple and juice, 1-2 cup grape juice. Dissolve the sugar in the boiling water and cool. Combine with the remaining ingredients; transfer to the large freezing tray of the electric refrigerator, and freeze for about one hour with the cold control set at number five, or until the mixture is transformed to fine crystals. Serve in chilled sherbet glasses and garnish each with sugared grated orange rind.

## Avocado and Orange Canape.

8 rounds white bread, 2 tablespoons butter, 2 oranges, 1 avocado, 1 package cream cheese, 2 tablespoons mayonnaise, 1-8 teaspoon salt, 1-4 cup chopped pecans. Cream the butter and spread on the rounds of bread. Remove the skin and white membrane from the oranges, using a sharp knife, and cut into sections. Peel the avocado and cut in thin slices. Arrange the fruit in overlapping slices on rounds of bread, and frost with the cream cheese, mayonnaise and salt, blended together. Sprinkle with chopped pecans, and place on the upper shelf of the electric refrigerator for 20 minutes, or until the frosting is set.

## A Jellyed Olive Cocktail.

1-2 cup boiling water, 1 slice of onion, 1 bay-leaf, 3 tablespoons tomato soup, 2 bouillon cubes, 1 tablespoon gelatin in 1-4 cup of cold water, 1-2 cup sliced stuffed olives. Cook onion and bay leaf with water in saucepan. Add soup, boil five minutes. Add bouillon cubes, strain over gelatin soaked in water. Cool. Add lastly the olives, pour into electric refrigerator tray to depth of 3-4 inch.

Chill. Cut in cubes and pile in sherbet glasses.

## Creole Cup.

1 quart canned tomatoes and juice, 1 minced onion, 1 minced green pepper, 1-4 cup minced celery, 1 bay-leaf, 4 whole cloves, 2 tablespoons vinegar, 3 tablespoons sugar, 2 teaspoons salt, few grains cayenne, 1-2 teaspoon gelatin, 1-4 cup minced stuffed olives. Boil together tomatoes, onion, pepper, seasonings, vinegar and sugar. Soak gelatin in cold water, dissolve in the boiling mixture. Strain, chill in refrigerator. Use minced stuffed olives for garnish in serving.

## ENTREES.

## Ham Loaf.

1 package lemon gelatin, 1-3-4 cup boiling water, 2 teaspoons vinegar, 2 teaspoons Worcestershire sauce, 1-4 teaspoon mustard, 2 cups cooked ham ground (1 pound), 2 tablespoons mayonnaise, 1 tablespoon horseradish (drained), 1 pimiento (finely cut), 1-2 teaspoon onion pulp, dash cayenne, cloves and nutmeg. Dissolve gelatin in boiling water. Add vinegar, Worcestershire sauce and mustard. When slightly thickened, add remaining ingredients. Turn into freezing tray. Chill 1-2 hour. Unmold on platter. Garnish with parsley. Serves eight.

**Molded Macaroni and Salmon Loaf.**  
1 cup cooked macaroni, 1 cup canned salmon, 1-2 cup celery (chopped), small can pimiento (chopped), 1-2 tablespoon lemon juice, 1 tablespoon gelatin, 4 tablespoons cold water, 4 tablespoons hot water, 1-2 cup mayonnaise, 1-2 teaspoon salt, stuffed olives, paprika, watercress or lettuce. Combine the macaroni, salmon, celery and pimiento with the seasonings. Soak gelatin in cold water. Dissolve in hot water and add to mayonnaise. Combine with macaroni and mix thoroughly. Turn into a large mold and put in electric refrigerator to harden. Garnish with watercress and slices of stuffed olives.

## Stuffed Eggs in Tomato Aspic.

4 eggs (hard cooked), 4 tablespoons mayonnaise, 1-2 teaspoon salt, 1-8 teaspoon pepper, paprika, 2 cups tomato puree, 1 teaspoon grated onion, 1-2 teaspoon salt, 1-8 teaspoon paprika, 2 teaspoons sugar, 4 teaspoons gelatin, 1-4 cup cold water. Cut hard cooked eggs in halves lengthwise and remove yolks. Mash yolks with mayonnaise, salt, pepper and paprika, and refill the whites. Soak gelatin in cold water. Cook tomato with onion, salt, sugar and paprika. Dissolve the gelatin in the hot liquid, then cool. Fill mold with layers of stuffed eggs and tomato jelly, letting each layer harden before adding the next one. Chill in electric refrigerator until firm. Serve slices on lettuce.

## Cold Cookery Recipes

## Baltimore Crab Meat Mold.

1 tablespoon gelatin, 1-4 cup cold water, 3-4 cup mayonnaise, 1 cup flaked crab meat, 1-2 cup minced celery, 2 tablespoons minced parsley, 1-2 cup chopped cucumber, 2 tablespoons minced stuffed olives, 1-2 teaspoon salt, 1-2 teaspoon paprika, 1 tablespoon lemon juice, few grains cayenne. Soften the gelatin in the cold water; melt over steam and add to the mayonnaise. Combine with the remaining ingredients and transfer to a ring mold rinsed with cold water. Place on the upper shelf of the electric refrigerator and cold cook for two hours with the cold control set at number five, or until firm. Unmold and fill the center with lettuce hearts and sprigs of watercress. Garnish with cut lemon dusted with paprika.

## SALADS.

## Ginger Ale Salad.

3-4 cup diced canned pineapple, 3-4 cup grapefruit pulp, 1-3 cup blanched chopped almonds, 1-4 cup seeded Malaga grapes, 2 tablespoons lemon juice, 1-2 cup mayonnaise, 2 tablespoons gelatin, 1-2 cup cold water, few grains salt, 1 cup ginger ale, few grains paprika. Soak gelatin in cold water 5 minutes, dissolve over hot water. Add 1-4 cup ginger ale. Add gelatin mixture and mayonnaise, stir thoroughly and pour into individual molds, which have been dipped in cold water. Place in refrigerator and chill thoroughly. Serve on lettuce leaves garnished with mayonnaise.

## Frozen Fruit Salad.

1 cup cherries, white preferred; 1 cup pineapple, shredded, without juice, 2 oranges, 1-2 grapefruit, 1 cup mayonnaise, 1-2 cup cream, 1-2 cup pecan meats. Cut all fruit into small pieces, add the nuts, which have been broken, and mayonnaise. Whip cream and fold into mixture. Put in tray and leave for two or three hours. If left too long the fruit becomes icy. Cut in squares and serve on lettuce leaves. Serves six or seven.

## Cheese and Apple Salad.

1 package lemon gelatin, 1 pint boiling water, 2 tablespoons lemon juice, 1 teaspoon salt, 1 red apple, cut in 1-4 inch dice, 1 teaspoon sugar, 1 package cream cheese, 1-2 cup walnut meats (broken). Dissolve gelatin in boiling water, add 1 tablespoon lemon juice and salt. Combine apples, sugar, dash of salt, and remaining 1 tablespoon lemon juice. Chill. When slightly thickened, fold apples into one-half of gelatin mixture. Turn into freezing tray of

electric refrigerator. Chill until firm. Beat remaining gelatin with rotary egg beater until of consistency of whipped cream. Fold in cheese and nuts. Pour over firm first layer. Chill 1-2 hours. Serve in squares on crisp lettuce. Garnish with mayonnaise. Serves eight.

## Cheese and Graham Cracker Salad.

2 packages cream cheese, 1-2 cup shredded pineapple, 1-4 cup green cherries, 1-2 cup toasted almonds, 12 graham crackers. Mash and mix cheese with drained pineapple and chopped cherries. Mold into a loaf and roll in mixed ground almonds and crushed crackers; chill. Cut in slices and serve garnished with pineapple salad dressing, red cherries and almonds.

## Pineapple Salad Dressing.

1 egg, 1 tablespoon cornstarch, 1 tablespoon sugar, 1-2 teaspoon salt, juice of 1 can pineapple, juice of 1 lemon. Put slightly beaten egg, salt and sugar in a saucepan; add cornstarch, which has been blended with lemon and pineapple juices—there should be 1 cup. Cook slowly till thickened. Chill before serving.

## French Dressing.

1 tablespoon sugar, 1 teaspoon salt, 1-4 cup vinegar, 3-4 cup oil, 1-4 cup tomato catsup, 1 teaspoon onion juice, 1 teaspoon Worcestershire sauce. Blend all ingredients, chill in electric refrigerator, shake thoroughly and pour over crisp head lettuce.

## Cheese Salad.

1 cup grated cheese (cream cheese is very good), 1 small can of pimiento (cut fine), 1 cup of whipped cream. Dissolve 1 package lemon gelatin in 1 cup boiling water. Add about 3-4 cup cold water. Add 1 tablespoon vinegar or lemon juice and a dash of salt. When it begins to congeal add the cheese, pimiento and whipped cream. Put into moulds or in 1 large pan and place in electric refrigerator. Serve very cold with dressing made of equal parts of boiled dressing and mayonnaise. Makes 8 to 10 servings.

## Crystal Fruit Salad.

1 tablespoon granulated gelatin, 1-4 cup cold water, 1-4 cup boiling water, 1-4 cup lemon juice, 3 tablespoons sugar, 1-4 cup ginger ale, 2 tablespoons minced preserved ginger, 1-3 cup chopped maraschino cherries, 1-4 cup chopped pecans, 1-3 cup halved seedless white grapes, 1-2 cup canned shredded pineapple and juice. Soften the gelatin in the cold water and dissolve in the boiling water. Add the lemon juice, sugar and ginger ale, and stir until the sugar is melted. Place on the upper shelf of the electric refrigerator to chill. When the mixture starts to congeal, fold in the fruits and nuts, and transfer to the largest freezing tray in the refrigerator. Freeze 2-2 hours.

## Beet Jelly Salad.

2 tablespoons gelatin, 1-4 cup cold water, 3-4 cup boiling water, 1-2 cup diced beets, 1 diced green pepper, 1 teaspoon salt, 1-2 cup vinegar and lemon juice, 2 cups finely cut cabbage or celery, 2 tablespoons horseradish, 1 package cream cheese. Soak gelatin in cold water and dissolve in hot water. Add vinegar and salt. When jelly begins to thicken add vegetables and horseradish. Turn into molds and chill in electric refrigerator. When firm, unmold and serve on lettuce and garnish with cream cheese balls and mayonnaise.

## Frozen Fruit Salad.

1 teaspoon gelatin, 2 tablespoons water, 1 cup mayonnaise, 1 cup whipped cream, 1 teaspoon sugar, 2 cups mixed, peeled, diced fruit—orange, canned pineapple, cherries, grapes and peaches, lettuce. Soften the gelatin in the water and melt over steam. Combine with the mayonnaise, cream and sugar and fold in the fruit. Transfer to the large freezing tray of the electric refrigerator and freeze for three hours with the cold control set at number five. To serve, slice and place on lettuce. Garnish with a little fresh fruit.

## Cabbage Salad Neapolitan.

1 cup tomato soup, 1 envelope gelatin, 1 cup cabbage shredded, 1-2 cup mayonnaise. Add enough cold water to 1 tablespoon vinegar and 1 tablespoon lemon juice to make 1-2 cup. Dissolve the gelatin in this (half package). Bring the soup to a boil and pour over the gelatin. Pour into a pan. Dissolve the remaining one-half of the gelatin as above and pour into it a cup of hot water. When beginning to set, stir in the cabbage and spread over the tomato mixture just as it is also beginning to congeal. Cut in squares and serve with mayonnaise.

## Curried Rice.

Boiled rice, 1 teaspoonful curry powder, 2 tablespoonfuls butter, creamed lamb or mixed vegetables. Stir two tablespoonfuls butter, melted and mixed with one teaspoonful of curry powder into boiled or steamed rice. This is particularly good served with creamed lamb or fish, or creamed mixed vegetables.

# "Cold-Cookery"

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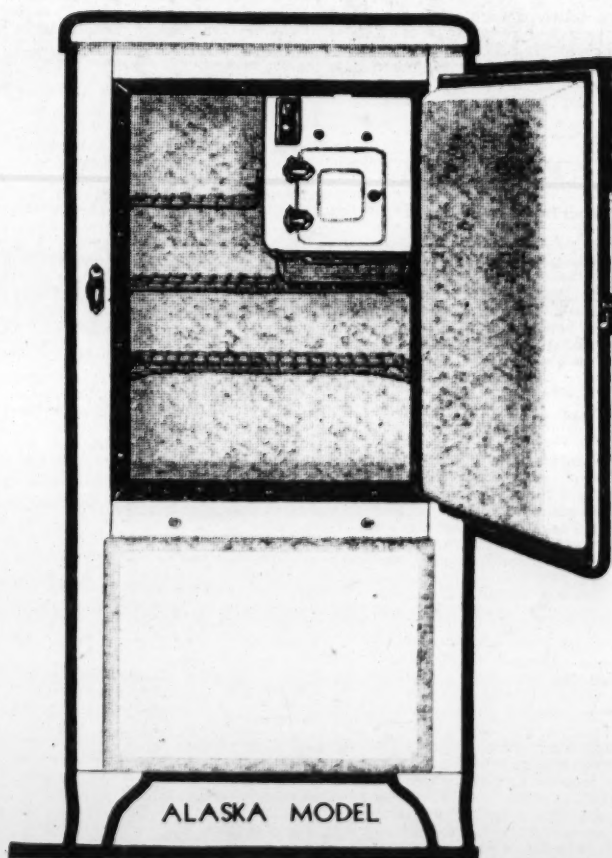
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# GET THE MOST FROM YOUR MEAT

## Follow These Simple Rules for Preparation and Cooking.

Meat is cooked to soften the connective tissues, to develop flavor, to improve appearance and to destroy bacteria or parasites. The method of cooking used depends on the kind and quality of the meat purchased. Only tender cuts of meat, from little used portions of the meat animal, may be successfully cooked by dry heat, such as broiling or roasting. The tougher cuts, although equally nutritious and often better flavored, need longer, slower, moister methods of cooking. Since meat is protein food, even the tenderest and choicest cuts may be ruined by too high a temperature.

### Searing.

Both nutritive value and flavor are retained in meat by searing the surface at the beginning of the cooking. This may be done by starting it in a hot oven, if a roast, or by broiling under an open flame, by cooking it on both sides in hot frying pan, or by plunging it into boiling water. The temperature in all cases should be reduced after a few minutes, to avoid hardening.

### Broiling.

In broiling, the meat is cooked over or in front of an open fire or flame. It is placed on a greased rack or gridiron or broiler near the coals or under the flame of a gas boiler, about three inches below the fire. It should be turned at first to sear all sides of outer surface, to retain the juices. The tender cuts, such as sirloin, porterhouse, first and second cuts of round, are best for broiling. The meats should be salted after the outer portions are seared, then the flame lowered to finish cooking.

### Pan Broiling.

Meat is placed in a hissing hot frying pan and cooked without fat other than that on the piece of meat itself. Turn it as in broiling, to sear both sides. Then lower heat and cook until done. Do not overcook beef cuts. The same cuts of meat are suited to broiling or pan-broiling. No meats should ever be fried in fat.

### Roasting.

Meat baked in the oven is called a roast. Rib roasts or cuts from the loin or back of the rump or the round make the best roasts. For time of cooking roasts, the temperatures to use, see roasting chart.

### Boiling or Simmering.

Boiling is an incorrect word to use in meat cookery, because meat should never be "boiled." Simmer is the term to use. So-called boiled meats should be immersed in water and brought just to the boiling point, then lowered slightly to just below that point—about 200 degrees is just right. Hams, corned beef or "boiled" beef are frequently cooked in this manner.

### Stewing.

The meat is cooked in a small amount of water at a low temperature for a long period of time. The meat should first be seared, to keep in the juices, and then simmered. If meats for stews are seared by browning instead of with hot water, they have better flavor. Tough cuts containing connective tissues are best cooked in this manner, which softens both tissue and fibre.

The best cuts for stews are those containing some fat and bone as well as lean. The shank is most economical of all the cuts for this method. Other cuts to be used are the neck, flank, plate, heel of the rounds and the short ribs. The brisket and rump are sometimes used. Occasionally, as for beef a la mode, a cut from the round is used.

In making stews, allow one-fourth pound of meat, or one-half to three-fourths pound of meat and bones for each portion to be served. From one to two potatoes, one to two medium-sized carrots, one small onion, one-fourth a medium-sized turnip, one stalk of celery may be used for each person, when making a stew with vegetables, as a one-dish meal. Enough flour is used to dredge the meat well, and sufficient water to cover it while it is stewing. Season to taste after first half hour's cooking.

### Pot Roast.

The meat is stewed till tender, vegetables and seasonings are added, the water is allowed to cook away, and the meat then roasted in its own juices. An iron kettle is always best

for a pot roast, as it holds the heat well.

### Braising.

Shoulder, breast and round are the best cuts for braising. Braising is a combination of stewing or steaming with baking. The meat to be braised is first stewed or steamed and then baked in oven or browned in a heavy frying pan.

### Broiling Chart.

	Total time minutes
Chicken .....	20
Fish (slices) .....	5 to 15
Lamb or mutton chops .....	6 to 12
Liver .....	4 to 10
Quail .....	10 to 20
Shad, whitefish, bluefish .....	15 to 20
Squab .....	10 to 20
Steak (1-inch thick) .....	4 to 10
Steak (1 1/2-inch thick) .....	8 to 15

### Time for Roasting Meat and Poultry.

Beef (rare) 450 to 500 degrees Fah. first 15 minutes; 300 to 350 degrees Fah. rest of time, 10 to 12, plus 15 minutes per pound.

Beef (medium) 450 to 500 degrees Fah. first 15 minutes; 300 to 350 degrees Fah. rest of time, 12 to 15, plus 15 minutes per pound.

Beef (well done) 350 to 480 degrees Fah., 12 to 15 minutes per pound.

Beef (rolled) well done, 350 to 480 degrees Fah., 15 to 20 minutes per pound.

Beef fillet (rare) 350 to 480 degrees Fah., total time 20 to 30 minutes.

Ham (well done) total time 4 hours boiled then 2 hours baked.

Lamb (well done) 350 to 480 degrees Fah., 20 to 24 minutes per pound.

Crown roast of lamb or mutton, 350 to 480 degrees Fah., 25 to 30 minutes per pound.

Breast of mutton (stuffed) 350 to 480 degrees Fah., 20 to 25 minutes per pound.

Leg of mutton (well done) 350 to 480 degrees Fah., 18 to 20 minutes per pound.

Pork (well done) 350 to 480 degrees Fah., 20 to 25 minutes per pound.

Veal (well done) 350 to 480 degrees Fah., 15 to 20 minutes per pound.

Chicken, 350 to 480 degrees Fah., 20 to 25 minutes per pound.

Fowl, 350 to 480 degrees Fah., 20 to 25 minutes per pound.

Turkey, 350 to 480 degrees Fah., 15 to 20 minutes per pound.

Goose and duck, 350 to 480 degrees Fah., 20 to 25 minutes per pound.

### Roast Beef.

Cuts suitable for roasts in the order of their economy are:

1. Chuck or fifth rib roast and the round, both of which are apt to be tough.

2. The rump, which is more tender than the chuck.

3. The prime ribs, which are most expensive but most tender, most attractive and richest in flavor and most suitable for cooking with dry heat.

Trim carefully, weigh, rub with salt, pepper and flour, skewer and tie into shape. Place roast, fat side upward in a pan on a trivet or rack and set in hot oven to sear quickly. When lightly crusted, the meat is roasted in moderate oven, 350 to 375 degrees Fahrenheit. See chart for time.

### Roast Veal.

A roast may be cut from the leg, the loin, the rack or shoulder, or the breast may be boned for a roast. Wipe meat. Dredge with salt, pepper and flour and place it in a pan with some fat. Baste every 20 minutes, using liquid in bottom of pan as soon as there is sufficient for basting. If double roaster is used no basting is necessary. See chart for time.

### Roast Lamb.

For roasts, the familiar "leg" which is the hind leg, is used, also the loin, the rack, the plate, the breast and chuck. Wipe meat, dredge with salt, pepper and flour and roast on a rack, basting often, allowing 20 minutes to the pound. If more fat is required for basting, use butter or drippings. Serve on a hot platter with mint sauce.

## A LEAP YEAR PARTY

Continued from Page 8.

with make-up, powder-puffs, brushes, combs, perfume, pins, lace coverings, etc. A conspicuous sign warns them, "Receive With Due Modesty All Attention Proffered by the Ladies."

All of the preliminary dressing-room farce will produce rounds of laughter, and will place the guests in a very receptive frame of mind toward further festivities.

Games to play for leap year parties:

### Pantomimes.

As the ladies leave their dressing rooms they are handed a slip of paper containing an even number. The men are handed a slip containing an odd number. At a whistle for order, a large circle is formed and the hostess or host announces that when certain numbers are called, those who have these numbers shall step into the circle. An occupation is announced, and the ones whose number was called are expected to illustrate by pantomime the occupation named.

The men are assigned occupations usually done by women, such as washing clothes, ironing, curling hair, marcelling, powdering and painting, sweeping, vacuuming, and similar things. The women are of course assigned occupations usually followed by men, tying necktie, hunting for lost or strayed collar button, attending furnace fire, sawing wood, dictating to stenographer, "in a conference," cranking car, hoeing, etc. It is funnier, if the party is large, to have duplicate numbers; so that at least two will be doing pantomimes at same

time. Prizes are awarded best performer of each sex, the "best" being indicated by applause by the audience.

### "He Loves Me, He Loves Me Not."

The lady chooses her partner for this game, or partners are assigned for the entire evening by some well-known method of apportioning them, such as broken red hearts, each of the two pieces with a number on them, the pieces of which are matched up in a free-for-all. Tiny red candy

cinnamon hearts are passed around, each guest taking as many as may be scooped up with a teaspoon. Partners shoot the hearts, the girl beginning, "He loves me," and placing one heart on the table in front of her.

The man follows with "He loves me not," and lays a heart on the table. Continue until all hearts are used up in rotation, the last one to say his piece having to pay a forfeit, whatever the partner may dictate, as kissing, conference in corner, hugging, proposing, etc., depending on the size of the party and the degree of friendship involved.

### The Glad Hand or Mitten.

The men are provided with small cardboard hands and mittens, to which cords or ribbons are attached. The girls in turn go down the line of men, proposing to them. If accepted, the man gives her the "glad hand," if rejected, she gets the "mitten."

At the end of the line, after last girl has gone the length of it, the girls each count their mittens and glad hands, the winner being the girl who has collected the greatest number of "glad hands," while the consolation prize is given the girl with most "mittens."

Other games, parodies on the old-fashioned relay games, may be played at parties where there are large numbers of people present.

### Refreshments.

After the festivities are over, chairs are matched in pairs, joined in garlands of pink crepe paper, with partners' numbers or other identification pasted on them. (Great lovers of history fame, such as John Alden and Priscilla, etc., may be given as partners' fictitious names for the party.)

Paste these identification numbers or names on the garlanded chairs with little red hearts, such as seals. When all are seated, the buffet style of supper service is used, everything being served in pairs.

Love Potion—Tomato bouillon, hot, served in cups, with a pimiento heart afloat in each.

Stick-Togethers—Tiny sandwiches, rolled after spreading and filling and tied together with pink and blue baby ribbons.

Love Apples—Tiny tomatoes, scooped out in centers, and filled with mixture of chopped celery, nuts, tomato pulp, asparagus tips in mayonnaise. These are served in pairs, as are the other foods.

True Lover's Knots—These are made of sweetened rich pastry dough, cut in narrow lengths, tied in bow-knots, sprinkled with chopped almonds and sugar, and baked. A brushing with white of egg makes them shiny. These are served with the ices or ice cream, frozen in heart-shapes and cupid molds.

Fortune Cake—This is a huge heart-shaped cake, frosted with pink and decorated with tiny red candy hearts and rosebuds of frosting. Fortune-telling trinkets are scattered in the dough before it is baked, such as the ring, coin and thimble. These cakes, several of them, if preferred, may be baked in a waxed-paper lined candy box, using a slow oven for the baking process. The cake or cakes, are passed while each couple cuts his own piece.

Love Boxes—These are favors, made of heart-shaped bonbon boxes, covered with crepe paper and decorations to match the cake. They each contain tiny red candy hearts, candied fruits and other sweets.

### Meat Loaf.

One pound ground steak or veal, 1 cup grated bread crumbs, 2 teaspoons salt, pepper to taste, 1-2 pound lean pork ground, 3 eggs, 1 tablespoon chopped onion, 1 cup sweet milk.

Mix ingredients with a large spoon. Place two strips of bacon at the bottom of the loaf pan; pour on it the mixture; shape the loaf and place two strips of bacon on top. Bake in a moderate oven about 45 minutes.

Stuffed Tomato Salad. Eight large, firm tomatoes, 1-3 cup chopped olives, 1-8 teaspoon salt, 1 cup cottage cheese, 4 tablespoons chopped pickle, 1 cup stiff mayonnaise.

Chill ingredients. Cut off blossom end of tomato; with a spoon scoop out part of insides; mix three tablespoons mayonnaise with cheese, olives, pickles and salt. Stuff tomatoes, arrange in cup of crisp lettuce and surround with the remaining mayonnaise.

### Peanut Salad.

1 cup shelled peanuts, olive oil, 2 cups chopped celery, 1 dozen ripe olives, lettuce.

Soak the peanuts well in olive oil, drain and mix with celery and olives which have been pitted and minced. Serve on lettuce, adding seasoning or dressing as desired.

### Spanish Cream.

1 tablespoon granulated gelatine, 3 cupfuls milk, 1-2 cupful sugar, 3 egg whites, 1-8 teaspoon salt, 1 teaspoon vanilla, 2 egg yolks.

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## TRY THESE IDEAS WITH ASPARAGUS

Continued from Page 8.

should not be thrown away. Remember to save your vitamins.

### How to Cook Asparagus.

Perhaps no vegetable besides spinach is so carelessly cooked as the delicate-flavored asparagus. Over-cooking ruins it, water-soaking it spoils it, and careless handling spoils its fresh appearance. The best utensil in which to cook it is an old-fashioned tall coffee pot. This is deep enough to hold the whole stalk upright, and offers the best makeshift means for cooking it right.

Put about an inch of boiling water in the bottom of the coffee pot, salt it, place the bunch of prepared and washed asparagus in the coffee pot, bottoms or stem ends first. Place cover on tight. Turn up the flame of the stove, boil rapidly about 8 or 10 minutes, depending on age and condition of the vegetable. This method cooks the tougher stem end in the water, and gently steams the heads.

When done, lift out carefully between the prongs of two nested forks, and place on a platter or plate. Serve with drawn or melted butter sauce, seasoned with salt, pepper, dash of lemon juice.

When cooked by this method, the asparagus retains its lovely green color, its good texture and remains whole. It is piled on a platter and garnished with toast points which have been dipped in the drawn butter sauce. Use a gravy boat or a mayonnaise dish for the butter sauce. The fresher the butter, of course, the better, as for all of the tender spring vegetables.

If there is no coffee pot available, the next best thing to do is to cut off the lower ends until the heads, when upright, will fit into the next deepest pan you happen to have. A small opening is best, since it supports the stalks upright.

Alternate Methods of Cooking It. Some people prefer the asparagus creamed, and truly it is delicious if done right. The asparagus ought to be picked about 15 minutes before using it! Then it should be immediately cooked, quickly and not overdone. After cooking, cut it in two-inch lengths, serve in individual dishes and smother with hot, rich cream, heavily seasoned with salt and pepper. Do not add cold cream, have it hot.

About the worst thing to do with fresh asparagus, right out of the garden, is to cream it with a thickened, floury paste, such as is met with many times, even where people ought to know better! If you must have it creamed, prepare it that way the second day, provided there are any leftovers! Cut the asparagus in two-inch lengths, heat it in top of double boiler. Make a delicious thin white sauce in a separate container, and make it this way:

Melt two tablespoons good butter in a clean pan. Blend one tablespoon flour with it. Gradually add, while stirring and heating, one cup rich milk, preferably top milk. Cook until smooth, let it bubble up slowly for a couple of minutes, then season with salt and pepper and a few drops of lemon juice. When hot, add the heated asparagus tid-bits and serve immediately. Do not stir any more than necessary after adding the tips.

Ways to Use Leftovers. About the best way to use leftover fresh asparagus is in a salad, marinated with French dressing, and

served very cold on a bed of water-cress or shredded leaf lettuce.

Another way to use it is in soup. Make a foundation soup, according to the white sauce recipe given above. Push the left-over asparagus through a coarse sieve, or use the vegetable ricer. Add it to the soup, season well, adding a suggestion of minced onion. This is a delicious green and white soup when properly made, and 'tis said that asparagus is so good for one's kidneys, too!

Asparagus soufflé, made according to any other soufflé recipe, offers an interesting variety as a vegetable. And fresh asparagus omelet is a dish fit for the gods! Symphony in color, too, green and gold! Imagine how delightful for breakfast, when served on a table spread with light green cloth, and centered with a low bowl of golden-yellow tulips! My, oh, my, you may invite me to breakfast right now!

Exchange Column. Sally Saver: I would like to receive some recipes on how to cook these things I am giving the list of: Chocolate, rice, sweet potato, walnut, puddings; egg, chocolate, rice, lemon custards; baked chicken and dressing; baked ham; beef roast and dressing; strawberry shortcake; coconut pies and cake; chocolate cake; bread pudding; ginger bread cookies; send several dessert recipes. I will thank you ever so much.

Yours truly, MISS MARIE ROGERS, Clermont, Ga., Route 1.

If any of the readers would like to exchange recipes, send them in and I will be glad to reprint them.

SALLY SAVER. I have also had many requests to reprint the following. I would suggest clipping this and filing:

Broiling Chart. Total time minutes.

Chicken .....

Fish (slices) .....

Lamb or mutton chops .....

Liver .....

Quail .....

Shad, whitefish, bluefish .....

Squab .....

Steak (1-inch thick) .....

Steak (1 1/2-inch thick) .....

Time for Roasting Meat and Poultry.

Beef (rare) 450 to 500 degrees Fah. first 15 minutes; 300 to 350 degrees Fah. rest of time, 10 to 12, plus 15 minutes per pound.

Beef (medium) 450 to 500 degrees Fah. first 15 minutes; 300 to 350 degrees Fah. rest of time, 12 to 15, plus 15 minutes per pound.

Beef (well done) 350 to 480 degrees Fah., 12 to 15 minutes per pound.

Beef (rolled) well done, 350 to 480 degrees Fah., 15 to 20 minutes per pound.

Beef fillet (rare) 350 to 480 degrees Fah., total time 20 to 30 minutes.

Ham (well done) total time 4 hours boiled then 2 hours baked.

Lamb (well done) 350 to 480 degrees Fah., 20 to 24 minutes per pound.

Crown roast of lamb or mutton, 350 to 480 degrees Fah. 25 to 30 minutes per pound.

Breast of mutton (stuffed) 350 to 480 degrees Fah., 20 to 25 minutes per pound.

Leg of mutton (well done) 350 to 480 degrees Fah., 18 to 20 minutes per pound.

Pork (well done) 350 to 480 degrees Fah., 20 to 25 minutes per pound.

Veal (well done) 350 to 480 degrees Fah., 15 to 20 minutes per pound.

Chicken, 350 to 480 degrees Fah., 20 to 25 minutes per pound.

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## A New Appetizer



Have you seen those amusing new appetizers that look like dark red cigars? The freshest slices of dried beef are spread with cream cheese mashed smooth with a little butter and seasoned with minced onion tops or chopped olives. They are rolled close, piled on a shallow server, surrounded by crisp wafers or strips of thin toast. The latter may be spread with mustard butter, well creamed together. You will find this a grand spread for sandwiches of either roast or boiled beef and slices from a juicy pot roast are extra good.

For picnic sandwiches that are different try ham rolls. To a pound of minced ham add a tablespoon of minced onion, a teaspoon each of fine parsley and Worcester sauce, two well beaten eggs and cream enough to moisten. Shape into oblong cakes, flour lightly and brown on both sides in butter. Spread split rolls with mustard butter, add a few slivers of dill pickle and place the savory cakes between. They are enough better than the regulation ham sandwich to more than justify the extra time spent on them.

Do you like just a piquant suggestion of garlic in your green salads and fish sauces, yet dislike handling this odoriferous bulb frequently? Then fix some garlic vinegar in a half pint jar, adding one or two sections, after splitting, to your cider or malt vinegar. It is mighty convenient to have on hand. A few drops in the mayonnaise for salmon, shrimp or crab meat adds an agreeable but not pronounced flavor. Your anchovy sauce, made with a foundation drawn butter, anchovy paste or some of the well-pounded salty fish, and a dash of lemon juice, needs just a little garlic vinegar to complete it.

This is a fine sauce for plain boiled or steamed fresh cod or lake trout. It's a wonderful addition to such canned fish as tuna or fresh mackerel, made piping hot, and well drained. Pour the sauce over it and garnish quickly with slices of hard-cooked egg and bits of parsley. With plain boiled potatoes, rolled in butter, and a crisp cucumber salad, this makes an easy summer meal. Perhaps you like some sautéed tomatoes spread with horseradish butter with your fish, or young, tender beets, well buttered and sprinkled with minced parsley and a bit of lemon. If the cucumber is extra choice, you may like it just quartered lengthwise, the seedy portion cut out and the crisp sections served like celery—to be salted and eaten out of hand. If a bit old and beyond its prime, the cucumber may still be redeemed by cutting it into quarters or thick slices and smothering in butter with a slice of onion or finish of lemon. Cucumber and celery sautéed together and finished with cream make an excellent combination, if nicely seasoned.

Another easy vegetable for warm weather emergencies is the new type of canned corn, tender, golden kernels quite different from the creamy variety. They can be served in butter or smothered in hot seasoned cream. Steamed in tinfoil form with egg and milk, they make agreeable eating—or in a real southern corn pudding they are uncommonly good. Canned corn of either type furnishes one of our always delightful dishes. The savory corn oysters. Use plenty of corn and mighty little flour if you want them just right, and be generous with the black pepper. Make light with beaten egg and baking powder, and achieve a richly browned surface by cooking them in combined bacon fat and butter. Of course, they are splendid fried in deep fat, but that means

extra heat and cooking odors that aren't so welcome on the summer air. Have plenty of delicate bacon curls with the corn oysters, and see how enjoyable is the combination. Cook slowly and drain off the fat at intervals if you relish crisp, delectable bacon.

Cooked vegetables to be served in salads are greatly improved if left in French dressing for some hours before serving. Indeed, we often blend the dressing with the bits of green or wax beans, cauliflower or broccoli, carrots or beets before putting them away at the close of the meal. Drain off any sauce that was served on them, or rinse quickly in a strainer under cold water, to remove the dressing. The marinade seasons the vegetable thoroughly and also helps to preserve it. Extra dressing may be added at serving time, or a little thick cream, sweet or sour, stirred through the salad. A good and rather uncommon cottage cheese salad has bits of crisp celery and green pepper mixed through it, and enough mayonnaise folded in to soften it slightly. Make into balls or shape in a cup into individual molds and serve on mounds of shredded lettuce, with a little cut pimiento or beet for color. With this salad we like well buttered rounds of toasted rye bread. For spreadable cheese, try the toasted rye with crust removed.

To serve with plain wafers or small rolls you may like soft cream cheese blended with drained crushed pineapple or fresh red raspberries. These dainties are most acceptable at afternoon tea or with a casual porch tray. Of course, you have an emergency shelf with fruit cocktail beverages, such as tomato juice, grapefruit and grape juice, both white and purple. You can now purchase sections of orange and grapefruit canned together for your convenience.

Half hams in cans are available for small families, and interesting tins of meat loaf, various mild sausages and succulent calves tongues. There is an abundance to choose from.

## New Rice Dishes

**Rice, Persian Style.**  
1-2 cup rice, 3 teaspoonfuls butter, 1-2 cup raisins, 3 cupfuls cold water, 1-2 teaspoonfuls salt, 1-2 cup coarsely chopped nutmeats, left over chicken, veal or lamb with gravy. Melt three tablespoonfuls butter and stir in one-half cupful raisins and one cupful rice. Cook gently until the rice is yellow, add three cupfuls of cold water and one-half teaspoonful salt and steam, covered, for an hour and a half. When done, stir in one-half cupful of coarsely chopped nutmeats (any kind). Serve very hot as the main dish at luncheon or supper, or with left-over chicken, veal or lamb reheated in gravy.

**Rice With Soups or Stews.**  
Instead of dumplings or any other starchy accompaniments, rice may be served with soups or stews. Put a generous serving of the rice in the soup plate and pour the soup or stew over. This is an old custom of the south, where rice and gumbo are invariably served together.

**Rice Vegetable Dinner.**  
Menu: Rice, chopped spinach, buttered beets and creamed onions. Pile hot rice, boiled, steamed or cooked in milk, on a good-sized platter. Cover with grated cheese. At one end put the onions, whole or sliced—buttered or creamed. Border the sides with the spinach. Pour a little melted butter over the whole.

**Rice and Tomato Soup.**  
Into one quart of heated soup-stock stir three-fourths of a pound of tomatoes previously cooked and one cup of boiled rice. Stir the whole till it comes to a boil; season with salt and pepper and serve.

**Rice Jumble.**  
2 cups boiled rice, 1 large onion, 1 teaspoon salt, 1 can tomatoes, 1 teaspoon chile pepper. Two cups boiled rice, fry one big onion in lard and put rice into that, and one teaspoon of salt, one can of tomatoes, one teaspoon of chile pepper and boil all together 5 minutes. Serve.

**Rice Consomme.**  
Take off the fat and heat a quart of consomme stock; when boiling add two tablespoonfuls of boiled rice. Boil for 15 minutes; add a teaspoonful of sugar and salt; add a cup of cream or rich milk.

**Rice With Italian Sauce.**  
1 cup boiled rice, 1 sweet pepper,

1 small carrot, 1 medium-sized onion, 2 pieces celery, 2 or 3 mushrooms, bread crumbs, 1-4 pound round steak, 1 slice salt fat pork, 6 tomatoes, 2 teaspoonfuls salt, 1-2 teaspoonful pepper, 1-2 teaspoonful sugar, 1 clove. Cook one cupful of rice until tender. Place in inch layers in buttered glass baking dishes, and pour over it the following sauce: Put through the food chopper one sweet pepper, one small carrot, one medium-sized onion, two pieces of celery, two or three mushrooms of on hand, and one-fourth pound of round steak. Grind one generous slice of salt fat pork and fry out. Add the meat and vegetables and let cook, stirring until they are slightly colored. Then add six tomatoes, peeled and cut in bits, two teaspoonfuls of salt, one-half teaspoonful of pepper, one-half teaspoonful of sugar, and one clove. Let all simmer until the vegetables are cooked, adding water, if needed. Pour over the rice, cover with buttered crumbs and brown at 500 degrees Fahrenheit.

**Rice Jambalaya.**  
3 cups boiled rice, 2 to 3 cups coarsely diced sausage, tongue, ham, shrimp or oysters. 2 slices bacon cut into dice, 1-3 can solid tomatoes, 1-4 teaspoonful pepper or paprika, 1 teaspoonful minced parsley, 1 teaspoonful salt, 1 tablespoon flour, 1 good-sized minced onion. Cook the bacon and onion together in a large saucepan until the onion begins to color; add the flour, brown slightly, then put in the tomatoes, salt and pepper or paprika and bring to boiling point. Add meat or shell fish and the boiled rice and simmer for 10 minutes. Sprinkle in the minced parsley and serve very hot. Be sure to stir the jambalaya frequently while cooking to prevent burning or sticking. For luncheon or dinner try this famous southern dish. You will find it a wonderful way of using savory leftovers, such as ham, cooked sausage or other meats. It is also delicious when made with shrimp, crab meat or oysters.

**Rice Meatless Dinner.**  
Menu: Boiled or steamed rice, mushrooms in brown sauce, buttered sliced carrots or flowerets of cauliflower. Have the foods very hot. Pile the rice by spoonfuls to form a border, a little way from the edge of the platter. In the center put the mushrooms, peeled, the caps left whole, the stems chopped, and heated in brown sauce. On the ends put the carrots or cauliflower. Garnish with parsley.

**Chicken Mousse.**  
1 teaspoon gelatine, 1 cup mayonnaise, 1-2 cup whipped cream, 1-2 cup cooked cold minced chicken, 1-2 cup minced celery, 3-4 cup minced blanched almonds, 3-4 cup minced canned pineapple, 1-4 teaspoon salt,

dash of cayenne. Soften the gelatine in two tablespoons water and melt over steam. Combine with the mayonnaise and whipped cream, and fold in the remaining ingredients. Transfer to the large tray of the electric refrigerator and freeze for three hours with the cold control set at number five. Serve sliced, in nests of lettuce, and garnish with parsley and pimiento rings.

**Rice Croquets.**  
3 cups cooked rice, 2 level teaspoonfuls gelatine, 3-4 cup milk, 2 tablespoonfuls onion juice, 1 tablespoonful butter, 1-2 teaspoonful salt, 1 tablespoonful parsley (minced), pepper, paprika. Soak gelatine in cold milk about 5 minutes. Place cup containing soaked gelatine in small basin of hot water until gelatine is dissolved. Add dissolved gelatine to cooked rice, add butter, stirring until melted, salt, pepper, paprika, onion juice and parsley. Set in refrigerator or cool place until mixture thickens sufficiently to form the croquets. Shape as desired (these may be placed in refrigerator and fried when convenient). Roll in bread crumbs—which have been forced through a sieve—then in slightly beaten egg and again in crumbs. Fry in deep fat and drain on paper. The gelatin stiffens the mixture, but when fried they will be soft and creamy on the inside. Croquets may be reheated in oven when needed if not served at once. Ten servings.

**Smothered Steak and Rice.**  
1-2 cup rice, 1 steak, 1 onion sliced, 6 tomatoes, 1 tablespoonful vinegar, 1 bay leaf. Pound well the steak, remove outer skin; into frying pan put one tablespoon lard. When it is melted slice into it one onion and lay over it the steak, which has been well seasoned with salt, pepper and dusted with flour. Cover and let simmer over a hot fire for a few minutes, then turn. After a minute or two add vinegar and bay leaf; brown the steak, keeping the pan covered all the time, then pour over enough hot water to just cover the meat. Let it come to a brisk boil and set it on the back of the stove to simmer for two hours. After half an hour add six sliced tomatoes and their juice and one-half cup rice. Simmer for 1-2 hours. Serve, pouring the gravy over the steak.

**Hamburg Steak With Rice.**  
3 cups boiled rice, 1 pound hamburger steak, 1 chopped onion, 1 cup water, salt, pepper and powdered sage. Put hamburger steak into a saucepan with finely chopped onion, one cup water, season with salt, pepper and powdered sage. Cook slowly for 15 minutes. Line a buttered baking dish with rice that has been boiled until tender in milk, put in meat, cover with a layer of rice and bake in a moderate oven for 15 minutes. Turn out on hot platter and cover with tomato sauce. Garnish with parsley or celery leaves and

add a little of each to the tomato sauce to give it zest.

**Rice and Cheese Croquets.**  
1 cup boiled rice, 1-2 pound grated cheese, 1 cup cracker crumbs. Mix together rice and grated cheese. Make into balls and roll in cracker crumbs. Fry in deep fat until a golden hue. Serve hot with sprigs of parsley.

**Rice Fritters.**  
1 cup rice, 1 pint milk, 3 eggs, 1 tablespoonful sugar, 2 tablespoonfuls butter. Roll rice in milk until soft and all the milk is absorbed, then remove, add yolk of eggs, sugar and butter; when cold serve with butter and jam.

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## Soups for Informal Suppers



One of the most interesting of dishes to prepare for Sunday night supper guests is a well-seasoned soup or chowder. While it is being brewed, as all good soups should be, the fastest of appetizers may engage the appetite's attention.

For these, a tray of hors d'oeuvres should be available, as well as a zesty cocktail or two of tomato or fruit juice. Cranberry cocktail is the latest rage, and, with its glorious color, enhances the accoutrements of the most pretentious table setting.

When it comes to the soup of the evening, it is well to have a variety of good ones in the recipe file. The soup which is to be the real meal must be substantial, and not of the clear, non-calory type.

### Unusual Soup Recipes.

Here is a salmon soup, for instance, beautiful to look at, stimulating to taste and baffling as to ingredients, something for which every hostess continually strives! A dish for which one's guests beg and beg the recipe!

The first requisite for tasty soup-making is the ability to make a really good white sauce, something which few women can accomplish. It is so simple, though. Melt two tablespoons butter in the pan or chafing dish. When just melted, add four tablespoons flour to it, blending well. Gradually add a quart of scalded milk, stirring carefully as you add it. Allow the sauce to bubble several minutes, then season it with about 1-2 teaspoons salt, a bit of black pepper, a dash or two of paprika, and 1-4 teaspoon thyme.

Now, as the sauce is gently bubbling, drain oil from small can red salmon, remove skin and bones. This may be done previously if the soup-making is to be done in chafing dish at the table. Over the salmon, sprinkle or squeeze half a lemon; put the whole through a sieve. Add the sieved fish, heat thoroughly, when just ready to serve, place the sieved yolks of three hard-cooked eggs over the top. Serve with croutons or crisp crackers.

### St. Germain Soup.

Of 2 cups canned peas, reserve 1-3 cup, rub rest through a sieve. Melt 2 tablespoons butter, add 2 tablespoons cornstarch to it and blend. When smooth, add the sieved mixture with 2 teaspoons sugar, 1 teaspoon salt, dash black pepper, 1-2 teaspoon minced parsley, a bit of bay leaf and a blade of mace, together with 1-2 very finely minced onion. Cook 5 minutes with 3 cups boiling water, very gradually added to the pureed mixture. Then add about 11-2 cups milk and the reserved whole peas, serve very hot with toasted bread crumbs on top of each serving.

### Cucumber Bisque.

Cook 1 small minced onion in 1-4

cup butter till browned. Add 6 tablespoons flour, 1 teaspoon celery seed and 2 tablespoons peanut butter, blending all together, then gradually add 3 cups milk and 2 cups grated pared cucumber. Cook five minutes, season with salt, pepper, paprika, pinch horseradish, let bubble few minutes. Serve with liberal portion of whipped cream on each serving.

### Chicken Velouté.

Save 1 quart of liquor in which a chicken has been stewed. To the quart of hot stock add a bit of minced onion, mashed celery, minced parsley, dash of lemon juice, dash of nutmeg, bit of bay leaf and cook 5 minutes. Add 1-2 cup cream. Dilute beaten yolks of 4 eggs with another 1-2 cup cream and pour the boiling hot mixture over the egg yolks, stirring carefully. Reheat, serve at once in bouillon cups, with tiny shreds of cooked chicken on top of each portion.

### Oyster Chowder.

Bring a dozen oysters to a boil, drain, saving the stock for the chowder. Chop the oysters in small pieces, combine with 2 cups cooked diced potatoes. Make a sauce of 1 tablespoon flour and 1 tablespoon butter, 2 cups scalded milk. Add the oyster stock, the potatoes and chopped oysters. Season with salt, pepper, paprika and 1 tablespoon finely minced parsley. When very hot, serve in bouillon cups with buttered bread crumb topping. The parsley may be served on top of the chowder if preferred.

### Crème de Spinach.

Heat 6 ounces 20 per cent cream in double boiler, add 1 slightly beaten egg as for custard-making. Stir until thickened, add 2 ounces canned spinach puree, 1-2 tablespoon butter, salt, pepper, sprinkling of celery salt and dash of garlic salt. Heat thoroughly, serve with dash of whipped cream atop each portion.

### French Onion Soup.

Braise chopped onion in butter. Add 1 quart beef broth (either liquor from beef soup or bouillon made with bouillon cubes), spiced with caraway seed. Bring soup to the boil, put in a bit of beef marrow if possible and top off with sliced French bread or pumpernickel rye bread, sprinkled with Parmesan cheese, put under the broiler a minute to brown nicely.

### Real Coney Island Clam Chowder.

Fry out 4 slices salt pork in stew kettle, remove the fried out cubes, add 6 sliced onions, cover with water and cook till onions are soft. Add 2 quarts cubed raw potatoes and 1 quart chopped quahaugs or clams in layers, adding plenty of salt and pepper. Cover well with boiling water, using about 2 quarts, cook till potatoes are soft. Add 1 cup stewed tomatoes when chowder is ready to serve. Be sure to serve it fiery hot, with plenty of crackers or oysterettes. Some people like the flavor of 1-2 teaspoon ground thyme in this chowder.

### Norwegian Soup (Fjølstad).

Boil 3 or 4 pounds of fish in about 4 cups water. Boil 11-2 pounds veal with water to cover, until water is nearly evaporated. Watch carefully while it browns on bottom of kettle. Then take off stove, add 3 cups water, let soak half hour to get the brown stock off. Combine this liquid

with the fish liquor and strain. Heat. Melt 4 tablespoons butter, blend with 3 tablespoons flour, add a little of the hot stock to make a thickening of it. Then pour the thickening into the stock, stir till it boils, let boil 3 minutes. Heat 3-4 cup asparagus tips in a couple of tablespoons butter, add some of the tips to each serving of the soup.

### Clam Gumbo.

Clean, pick over and remove hard parts of a pint of clams. Add clam liquor and hard parts of clams to fish stock or water and cook 10 minutes. Use 4 cups fish stock or water.

Cook a tablespoon chopped onion in 2 tablespoons butter for 15 minutes and add to the above stock. Then add 1-2 can okra or 1 cup fresh sliced okra, 11-2 cups stewed tomatoes, soft part of the clams and 2 tablespoons butter. Heat to boil, serve.

### Crème of Potato Soup.

3 medium-sized potatoes, 2 cups boiling water, 2 cups milk, 1 tablespoon corn starch, 2 tablespoons butter, 1-2 teaspoon onion extract, 1-2 teaspoon celery extract, 1-4 teaspoon white pepper, 1 teaspoon salt, 1 tablespoon minced parsley, 1-4 teaspoon paprika. Peel the potatoes, cut in quarters and cook in the boiling water for 20 minutes, or until very tender. Then rub them through a coarse strainer, saving the water they are cooked in. Return the potato pulp to the water and add the seasonings, milk, butter. Heat to the boiling point and stir in the corn starch that has been mixed to a smooth paste in a little cold water.

Serve very hot with croutons or cheese crackers. Serves 4 to 5 people.

### Cream of Tomato Soup.

1 quart can tomatoes, 1-2 teaspoon onion extract, 1 teaspoon sugar, 2 drops clove extract or 2 whole cloves, 1-2 teaspoon celery extract, 1-4 teaspoon white pepper, 3 cups scalded milk, 3 tablespoons flour, 3 tablespoons butter. Simmer the tomatoes, sugar, salt and pepper for 20 minutes. Then rub through a strainer and add the onion, clove and celery extracts. Reheat to the boiling point. Melt the butter, add the flour and stir in the scalded milk. Cook until thickened and boiling, then stir in the tomato mixture very gradually. Add more salt if necessary and serve very hot. It is not necessary to use soda in the tomatoes if the soup is mixed according to directions; the soup has greater nutritive value when the soda is omitted. Serves 5 to 6 people.

### Mock Lobster Bisque.

1 cup shredded salt codfish, 2 cups canned tomatoes, 1 teaspoon salt, small piece of bayleaf, 1-8 teaspoon celery extract, 1-2 teaspoon onion extract, 1-8 teaspoon white pepper, 3 tablespoons butter, 2 cups scalded milk, 1-2 cup whipped salted cream, 3 tablespoons flour. Cover the codfish with boiling water, let stand 5 minutes, then drain. Mix the tomatoes, salt, bayleaf and simmer for 20 minutes. Strain and add the codfish,

onion and celery extracts. Reheat to the boiling point. Melt the butter, add the flour and stir in the milk. Cook until thickened and then stir in the tomato mixture very gradually. Serve with a garnish of whipped, slightly salted cream. Serves 5 to 6 people.

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## Weights and Measures

1 Cupful	.....1-2 pint
4 Cupfuls	.....1 quart
3 Teaspoonfuls	.....1 tablespoonful
1 Gill	.....1-2 cupful
16 Tablespoonfuls of liquid	.....1 cupful
2 Cups butter packed solid	.....1 pound
4 Cups sifted flour	.....1 pound
9 Large eggs	.....1 pound
2 Cups granulated sugar	.....1 pound
2 Tablespoonfuls butter	.....1 ounce
4 Wineglassfuls	.....1 cupful
4 Tablespoonfuls	.....1 wineglassful
60 Drops	.....1 teaspoonful
4 Tablespoonfuls flour	.....1 ounce

Teaspoon and tablespoons are measured level unless otherwise stated.

One-half spoonful is measured lengthwise of the spoon.

Cups are measured level full.

A set of measures (quart, pint and half-pint) should be in every kitchen. The graduated measures divided into quarts, halves and thirds are best. A graduated glass measure is also advisable for the correct measurement of liquids.

A set of accurate scales is also indispensable to good cooking and house-keeping.

## Baking Temperatures\*

Slow oven—250-350 degrees Fahrenheit.

Moderate oven—350-400 degrees Fahrenheit.

Hot oven—400-450 degrees Fahrenheit.

Very hot oven—450-500 degrees Fahrenheit.

Quick oven—500-550 degrees Fahrenheit.

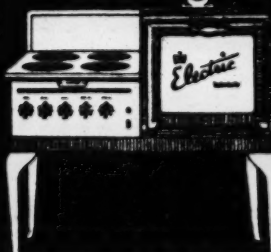
\*An oven thermometer is invaluable if there is no indicator or heat regulator on the range oven.

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## Surprise Your Guests With Different Dinners

One of the most interesting of dinner parties for the groups of from eight to twelve people was a hobby dinner. The invitations included instructions for each guest to come dressed to represent his particular hobby. Needless to say, the crowd presented a motley appearance!

A good share of the conversation at the dinner table naturally revolved around talking about and guessing the different fads and fancies. A bookworm appeared dressed in leaves of printers' ink, a radio fan adorned himself with suspended names of radio stations he had tuned in, and one who had a flare for aviation came adorned in a pair of wings! A prize was awarded for the most clever, yet correctly disguised, costume, thus rewarding ingenuity.

After the dinner was over, the couples repaired to the living room, and played various stunts. A large blackboard was provided, and each person directed to draw a picture of his hobby. The others tried to guess what it was, and whoever guessed correctly had their tally cards punched. Whoever guessed the most hobbies successfully received a prize.

Favors at the dinner table were individual ones, at the end of a long ribbon coming from an appropriate centerpiece, such as a small cardboard hobby horse. If the guest was a dog fancier, the favor might be a small dog. The golfer could receive a caddy bag, in miniature of course. The automobilist, a small red auto. The variety of favors is endless.

After the hobbies were correctly identified, and prizes awarded, the partners were paired off, and each one instructed to perform his hobby for the benefit of the rest of the crowd. This part of the entertainment may be quite good, especially if any really talented people are present. The dancer may perform a solo dance; the

monologist may render a monologue; the traveler a travel talk, and so on.

**A South Sea Island Dinner.**  
There is a fascination about Hawaii for most people, and a dinner party given a la Hawaiian is sure to be successful. The decorations may be slightly suggestive of the island atmosphere, with a mirror as a placid sea for the centerpiece, surrounded by white sand, and an outboard rider or two. This should not be overdone. The dinner should be authentic. Here is the menu:

Papaya Cocktail  
Avocado Soup  
Kumu  
Chicken Luau with Breadfruit  
Boiled Taro  
Mango Pie  
Pineapple and Coconut  
Hawaiian Coffee

The cocktail is made from papayas, or pawpaws, cut in dice and served in cocktail glasses with a cocktail sauce made of China orange, lime juice and sugar. Serve very cold.

The avocado soup is a clear chicken stock soup, with the pulp of the avocado, scooped from its shell, dropped into the soup just before serving.

Kumu are small fish, thoroughly cleaned and salted, tied in taro leaves and boiled.

Chicken luau is made by cutting the chicken in small pieces, salting the pieces, and placing them in an agate bowl lined with taro leaves which have been stripped of their stems. Place the bowl in a steamer for fully five hours, covered with the taro leaves, then closely covered so that no steam can escape. It is served with a coconut sauce, made of grated coconuts, egg, butter and sugar, well beaten together and heated to the temperature of the chicken. A side dish of taro, boiled, and breadfruit is served with the chicken.

Mango pie, a delicious native dish, a simply stewed mangoes, baked within two crusts as an apple pie would be prepared. A little cinnamon is added to the mango before baking. No sugar is needed, if fruit is ripe.

The pineapple and coconut dish is made by cutting pineapple in small dice, covering with grated coconut, then with sugar, or surrounded with sugar. Serve cold.

**A Happy Recollection Dinner.**  
A couple with whom a group of eight had been camping the previous summer entertained the whole group at a really unique dinner in the spring months of the following year. The invitations were issued in the usual manner, no mention being made of any novelty about the arrangements.

When the guests arrived, they were charmed to meet all the members of their previous summer's camping trip. Much rejoicing was heard, and the ice was immediately broken by remembering about such and such stories.

The hostess, without formality, summoned the guests to dinner, and they trooped into the dining room as usual, finding the room quite dimly lighted. They anticipated dinner by candlelight, but were amazed to find only small candle lanterns! One of them that was used at the camp hung from the center chandelier and provided the only illumination for the dinner.

Instead of the well laid dinner table and the lustrous linen and sparkling glassware which usually greeted the guests of this particular hostess, a cloth of heavy wrapping paper, dishes of tin and cardboard and tin cups made the guests gasp. The butter reposed in the pasteboard carton in which it was purchased, opened up camp style; the bread was stacked on a lard pail tin; the cream was served from an evaporated milk can, and the silverware from the dime store reposed in a pile in the middle of the repast. What a sight! But the guests took their seats on boxes, grabbed their paper napkins and fell to with gusto! Even the sight of the suggested camp table made appetites keen, banished formality, and caused general hilarity. Never did ham and eggs taste so good. Never were fried potatoes greeted with such relish. And baked beans, and cole slaw were consumed with a vengeance. The host made himself useful by tramping around the table, filling the tin coffee cups from a large lard pail! And after the dinner was over, lots were drawn, as of old, to see who would wash the dishes and police up the kitchen. Never was there a more charming dinner, nor one more appreciated in the spring of the year. An automobile trip had been made into the woods, and the pine boughs that were brought back, placed as centerpiece, served to remind the guests of the happy times had by all, on their camping trip. Needless to say, the dinner will probably be repeated more times than one!

**Stuffed Baked Potatoes.**  
Select medium-sized, smooth potatoes and scrub well with a vegetable brush. Bake in an oven about 250 until they are soft. Cut in halves lengthwise, scoop out insides and mash well. Season with salt, pepper and butter, a few drops of onion juice, mace and 2 teaspoonfuls finely-chopped parsley. Beat well. Refill potato shells with mixture. Brush tops with melted butter or beaten egg and brown in oven.

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## Helpful Hints for Housewives

## When Choosing Meats.

Good meat is not flabby, but firm, and quickly recovers its form when pressed, the mark of pressure disappearing. Its smell is agreeable. If you cannot satisfactorily determine this, stick a knife in close to the bone and note the smell when the knife is removed. Any fluid oozing from good meat is watery, not mucilaginous.

## Tough Meats.

In order not to lose the flavor of meats when their toughness calls for long cooking, they should be seared before cooking to prevent the escape of the juices, or the juice should be allowed to escape into the gravy which is served with the meat.

## When Choosing Fish.

Stale fish is readily revealed by its odor. When fresh, the flesh is firm and quickly regains shape following pressure. It is a good, even color. The eyes are bright and prominent, the gills red.

## When Choosing Vegetables.

Green vegetables are in a sound condition when fresh, and are crisp and bright in color. Softness or faded yellow appearance shows they are stale. Root vegetables, while they do not seem to deteriorate, are finer when fresh. They should be completely ripened before storing and then set in cool, but not too cold, dry chambers; moisture or warmth will cause growth and sprouting, which lessens their value.

## Garnishes.

Edible garnishes are always best. Perhaps the simplest means of garnishing is a sprig of parsley on meats or a slice of lemon on fish.

## When Making Jelly.

When the jelly is ready to pour into glasses, put the glasses in a pan of hot water to prevent their cracking. The pan should be shallow and the water about two inches deep.

## To Raise Breads.

If you would have your breads and rolls rise well and evenly, do not allow the baking pans to touch each other, for air must circulate around each pan for best results.

## Soup Too Salty.

Grate a raw potato and cook it with the soup a few minutes longer. The potato will absorb the salt.

## Grainy Candy or Iceing.

The use of malt extract in candies and iceings will prevent their graininess.

## Cracked Eggs.

Wrap them individually in soft paper and you may boil them safely.

## Cleaning Piano Keys.

Rub lightly with soft cloth moistened with alcohol. If slightly yellowed, dampen clean dry cloth with peroxide of hydrogen and rub over keys.

## To Clean Fish.

Use a dull knife and scrape towards the head. A sharp knife cuts the fish without removing the scales.

## To Peel Fruit.

Especially when intended for canning. Use a sharp silver knife, as steel is likely to blacken the fruit.

## To Cut Warm Foods.

Dip a knife in boiling water until heated and you can more cleanly cut warm bread or cake, hard-boiled eggs, fudge or caramel candy.

## To Remove Paraffin and Waxy Spots From Cloth.

Lay white blotting paper or clean linen cloth over and under spot and press with hot iron, removing blotters or linen cloth to new positions frequently.

## To Clean Kitchenware.

Moisten the bottom of a cork so that the cleanser will adhere to it, and rub on kitchen utensils. This method of polishing is quick, safe and easy.

## To Clean Pots and Pans.

Tinware, graniteware and ironware should be washed in hot soda water; if browned, rub with salt or baking soda.

## To Clean Frying Pans.

If black inside, clean with a crust of bread and wash with hot soda and water.

## After Scrambling Eggs.

Pour cold water into the frying pan and the eggs will not stick.

## Lime in Teakettle.

To remove, boil a little vinegar in it.

## Washing Glasses.

A pinch of baking powder is an excellent substitute for soap. Glassware, windows and mirrors are also more easily washed by adding a tablespoon of vinegar to a basin of hot water.

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Buttered Rice      Buttered Carrots

pieces and stir into the cream. Let stand 1-2 hour. Drain the pineapple well and fold into the first mixture.

**Peanut Chocolate Fudge.**  
One cup granulated sugar, 1-2 cups milk, butter size of an egg, 2 ounces

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## Try These New Cake Recipes

### Frosted Coconut Gingerbread.

1 egg, 2 cups sifted cake flour, 1 teaspoon baking powder, 1-8 teaspoon soda, 2 teaspoons ginger, 1 teaspoon cinnamon, 1-2 teaspoon salt, 1-3 cup butter or other shortening, 1-2 cup sugar, 1 egg, well beaten, 2-3 cup molasses, 3-4 cup sour milk, 1-3 cup sugar, 1 egg white, stiffly beaten, 1-2 cups shredded coconut. Sift flour once, measure, add baking powder, soda, spices and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg and molasses, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (325 degrees F.) 20 minutes, then increase heat slightly to 350 degrees F. for 20 minutes. Fold sugar into egg white, spread on gingerbread 10 minutes before removing from oven. Sprinkle with coconut and bake 10 minutes longer.

### Gold Cake.

8 egg yolks, 2-3 cups sifted cake flour, 2-3 cups sifted cake flour, 3-4 cup butter, 1-4 cups sugar, 8 egg yolks, beaten until thick and lemon-colored, 3-4 cup milk, 1-2 teaspoon lemon extract. Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add lemon extract. Bake in three greased 9-inch layer pans in moderate oven (350 degrees F.) 25 minutes. Put layers together with orange marmalade and cover top and sides with 7-minute frosting.

### Caramel Layer Cake.

2 eggs, 2-3 cups sifted cake flour, 1-2 teaspoons baking powder, 1-3 cup butter or other shortening, 1 cup sugar, 2 eggs well beaten, 1-2 cup milk, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 8-inch layer pans in moderate oven (375 degrees F.) 25 minutes. Spread caramel frosting between layers and on top and sides of cake.

### Calumet Cup Cakes.

1-2 cups sifted cake flour, 1-2 teaspoons baking powder, 1-3 cup butter or other shortening, 1 cup sugar, 2 eggs, well beaten, 1-2 cup milk, 1 teaspoon lemon or vanilla extract. Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Pour into greased muffin pans, filling them about 2-3 full. Bake in moderate oven (350 degrees F.) 20 to 25 minutes. Makes 2 dozen cup cakes. Cakes may be covered with assorted frostings and decorated with nuts and candied fruits.

### Calumet Fruit Cake.

10 eggs, 1 pound sifted cake flour, 1 teaspoon baking powder, 1-2 teaspoon cloves, 1-2 teaspoon cinnamon, 1-2 teaspoon mace, 1 pound butter or other shortening, 1 pound brown sugar, 10 eggs, well beaten, 1-2 pound candied cherries, 1-2 pound candied pineapple, 1 pound dates, seeded and sliced, 1 pound raisins, 1 pound currants, 1-2 pound citron, thinly sliced, 1-2 pound candied orange and lemon peel, 1-2 pound nut meats, chopped, 1 cup honey, 1 cup molasses, 1-2 cup cider. Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses and cider. Add flour gradually. Bake in four paper-lined pans, 8x8x2 inches, in slow oven (200 degrees F.) 2-3 hours. Makes 10 pounds fruit cake.

### Golden Spice Cake.

1 egg, 2 cups sifted cake flour, 2-3 teaspoons baking powder, 1-4 teaspoon salt, 1 teaspoon cinnamon, 1-4 teaspoon cloves, 1-4 teaspoon nutmeg, 4 tablespoons butter or other shortening, 3-4 cup brown sugar, firmly packed, 1 egg, well beaten, 3-4 cup milk. Sift flour once, measure, add baking powder, salt and spices, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350 degrees F.) 50 minutes. Cover top and sides with one-half recipe sea foam 7-minute frosting.

### Apple Sauce Cake.

1 egg, 1-3 cups sifted cake flour,

1 teaspoon baking powder, 1-2 teaspoon soda, 1-4 teaspoon salt, 1 teaspoon cinnamon, 1-2 teaspoon cloves, 1-2 cup butter or other shortening, 1 cup sugar, 1 egg, well beaten, 1 cup raisins, finely cut and floured, 1 cup nut meats, chopped, 3-4 cup hot, thick apple sauce, strained. Sift flour once, measure, add baking powder, soda, salt and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins and nuts. Add flour mixture, alternately with apple sauce, a small amount at a time. Beat after each addition until smooth. Bake in greased loaf pan, 7x5x3 inches, in moderate oven (350 degrees F.) about 1 hour.

### Upside Down Cake.

1 egg, 1-4 cups sifted flour, 1-4 teaspoons baking powder, 4 tablespoons butter or other shortening, 3-4 cup sugar, 1 egg, well beaten, 1-2 cup milk, 4 tablespoons butter, 1-2 cup brown sugar, firmly packed, 1 cup crushed pineapple, apricots or peaches. Sift flour once, measure, add baking powder and sift again. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Melt 4 tablespoons butter in iron skillet, add brown sugar and stir until melted. Add pineapple and pour batter over mixture. Bake in moderate oven (350 degrees F.) 30 minutes.

### Lady Baltimore Cake.

6 egg whites, 2-3 cups sifted cake flour, 2-3 cups sifted cake flour, 1-4 teaspoon cream of tartar, 1-2 cup butter or other shortening, 1-2 cups sifted sugar, 1-2 cup milk, 1 teaspoon vanilla, 6 egg whites, stiffly beaten. Sift flour once, measure, add baking powder and cream of tartar and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 30 minutes. Spread Lady Baltimore filling between layers and Lady Baltimore frosting on top and sides of cake.

### Chocolate Fudge Cake.

1 egg, 2 cups sifted cake flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 1-2 cup butter or other shortening, 1 cup sugar, 2 squares unsweetened chocolate, melted, 1 egg, well beaten, 1 teaspoon vanilla, 3-4 cup milk. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add chocolate and blend; then add egg and vanilla. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (325 degrees F.) 1 hour. Cover cake with fudge frosting. Double recipe for two layers.

### Chocolate Marble Cake.

3 egg whites, 2 cups sifted cake flour, 2 teaspoons baking powder, 6 tablespoons butter or other shortening, 1 cup sugar, 2-3 cup milk, 1 teaspoon vanilla, 3 egg whites, stiffly beaten, 1 square unsweetened chocolate, melted, 1 tablespoon sugar, 1-4 teaspoon soda, 1 tablespoon hot water. Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Combine chocolate, sugar, soda and water and add to 1-3 of cake batter. Place light and dark mixtures alternately, a tablespoon at a time, in greased loaf or tube pan. Bake in moderate oven (350 degrees F.) 55 minutes, or until done.

### Chocolate Layer Cake.

3 egg whites, 2 cups sifted cake flour, 2 teaspoons baking powder, 1-4 teaspoon salt, 1-2 cup butter or other shortening, 1 cup sugar, 2-3 cup milk, 1-2 teaspoon vanilla, 3 egg whites, stiffly beaten. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 25 to 30 minutes. Put layers together and cover top and sides of cake with soft chocolate frosting. Sprinkle sides with nuts.

### Red Devil's Food.

2 eggs, 1-2 cups sifted cake flour, 1 teaspoon baking powder, 1-2 teaspoon salt, 4 tablespoons butter or other shortening, 1 cup sugar, 2 eggs, well beaten, 1-2 cup sour milk, 1-2 cup boiling water, 2 squares unsweetened chocolate, melted, 1 teaspoon soda, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat vigorously. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add water to chocolate, mixing quickly. Add soda and stir until thick. Cool slightly. Add to cake batter, mixing thoroughly. Add vanilla. Bake in two

greased 9-inch layer pans in moderate oven (350 degrees F.) 25 minutes. Put layers together and cover top and sides of cake with 7-minute or sea foam 7-minute frosting.

### Old-Fashioned Cream Cake.

2 eggs, 1-2 cups sifted cake flour, 1-2 teaspoons baking powder, 1-2 teaspoon salt, 2 eggs, unbeaten, heavy cream, 1 cup sugar. Sift flour once, measure, add baking powder and salt, and sift together three times. To eggs in cup add enough cream to fill cup. Beat with rotary egg beater, adding sugar, then flour. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 25 minutes. Put layers together and cover top with whipped cream.

### Palermo Lemon Cake.

1 egg, 2 cups sifted cake flour, 2 teaspoons baking powder, 1-4 teaspoon salt, 4 tablespoons butter or other shortening, 1 cup sugar, 1 egg, unbeaten, 1 teaspoon grated lemon rind, 3-4 cup milk. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and lemon rind and beat well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 25 minutes. Put layers together with lemon filling and cover top and sides of cake with Palermo lemon frosting.

### Lightning Layer Cake.

2 eggs, 3-4 cups sifted cake flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 eggs, unbeaten, soft shortening as needed, 1 cup milk, 2 cups sugar, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt, and sift together three times. Break eggs in cup and add enough shortening to fill cup. Put all ingredients into mixing bowl and beat vigorously 2 minutes. Bake in three greased 9-inch layer pans in moderate oven (375 degrees F.) 25 minutes.

### WAFFLES.

#### Waffles.

2 cups sifted cake flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 3 egg yolks, well beaten, 1 cup milk, 4 tablespoons melted butter, 3 egg whites, stiffly beaten. Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bake on hot waffle iron. Serve hot with syrup. Makes four 4-section waffles.

#### Dixie Waffles.

2 cups sifted flour, 2-4 teaspoons baking powder, 1-2 teaspoon salt, 1 tablespoon sugar, 1-2 cups milk, 2 egg yolks, well beaten, 2 tablespoons melted butter, 2 egg whites, stiffly beaten. Sift flour once, measure, add baking powder, salt and sugar, and sift together twice. Combine milk, egg yolks and butter; add to flour. Fold in egg whites. Bake on hot waffle iron. Serve hot with syrup. Makes six 4-section waffles.

#### Southern Waffles.

1 cup boiling water, 1 cup yellow corn meal, 2 cups sifted flour, 3 teaspoons baking powder, 1-4 teaspoons salt, 1 tablespoon sugar, 2 cups milk, 2 egg yolks, well beaten, 3 tablespoons butter, melted, 2 egg whites, stiffly beaten. Pour boiling water over corn meal. Sift flour once, measure, add baking powder, salt and sugar and sift again. Add milk to corn meal, then egg yolks and flour, mixing well. Add butter. Fold in egg whites. Bake on hot waffle iron. Serve hot with syrup. Makes seven 4-section waffles.

#### Ham Waffles (Sour Milk).

2 cups sifted flour, 1-4 teaspoon soda, 2 teaspoons baking powder, 1-2 teaspoon salt, 1 tablespoon sugar, 2 egg yolks, well beaten, 1-3 cup sour milk, 1-3 cup melted butter, 2 egg whites, stiffly beaten, 1 cup uncooked smoked ham, finely diced. Sift flour once, measure, add soda, baking powder, salt and sugar, and sift again. Combine egg yolks, milk and butter. Add to flour, beating until smooth. Fold in egg whites. Bake on hot waffle iron, sprinkling 1-4 cup ham over batter of each waffle just before closing iron. Serve soft scrambled eggs on each waffle. Makes four 4-section waffles.

### CAKES.

#### BUTTER CAKES.

##### Quick Cake.

2 egg whites, 2 cups sifted cake flour, 2 teaspoons baking powder, 1 cup sugar, 1-2 teaspoon salt, 2 egg whites, unbeaten, soft butter or other shortening as needed, 1-2 cup milk, 1-2 teaspoon vanilla. Sift flour once, measure, add baking powder, sugar, salt, and sift together three times. To egg whites in cup, add enough shortening to half fill cup; add enough milk to fill it completely. Turn into flour, add vanilla, and beat vigorously 2 minutes.

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Bake in two greased 8-inch layer pans in moderate oven (370 degree F.) 25 minutes. Spread mocha frosting between layers and on top of cake when cool.

### Bride's Cake.

4 egg whites, 3-4 cups sifted cake flour, 3-4 cups sifted cake flour, 3-4 cup butter or other shortening, 1-3 cup sugar, 1 cup milk or water, 2 teaspoons vanilla, 4 egg whites, stiffly beaten. Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add flour, alternately with liquid, a small amount at a time. Beat after each addition until smooth. Add vanilla; fold in egg whites. Bake in greased pan, 11x12 inches, in moderate oven (325 degree F.) 50 minutes, or until done. Spread with 7-minute frosting.

### Coconut Layer Cake.

3 eggs, 2 cups sifted cake flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 2-3 cup butter or other shortening, 1 cup sugar, 3 eggs, unbeaten, 1-3 cup milk, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, alternately with milk, a small amount at a time. Beat well after each addition. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375 degrees F.) 25 to 30 minutes. Double recipe to make three 10-inch layers. Spread 7-minute frosting between layers and on top and sides of cake. Sprinkle each layer and outside of cake thickly with coconut, southern style, while frosting is still soft.

### Cream Cake.

2 eggs, 2 cups sifted cake flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 1 cup sugar, 2 eggs, well beaten, 1-4 cups heavy cream, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt, and sift together three times. Add sugar gradually to eggs and beat well. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350 degrees F.) 50 minutes. Spread chocolate butter frosting on top and sides of cake.

### Patty's Birthday Cake.

2 cups sifted cake flour, 2 teaspoons baking powder, 1-4 teaspoon salt, 4 tablespoons butter or other shortening, 1 cup sugar, 3-4 cup milk, 1-4 teaspoon vanilla, 1-4 teaspoon almond extract, 2 egg whites, stiffly beaten. Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Fold in egg whites. Bake in greased pan, 8x8x2 inches, in moderate oven (350 degrees F.) 50 minutes. Cover cake with 7-minute frosting and sprinkle with coconut, southern style, tinted a delicate pink. Insert tiny pink candles into the frosted cake.

## FISH RECIPES FOR JADED APPETITES

### Continued from Page 2.

seasoned with salt and pepper. Lay the oysters in a wire basket, a few at a time, and lower them into boiling hot fat. Test the fat by lowering a piece of stale bread into it; if it browns in 30 seconds the fat is sufficiently hot; if it burns the fat is too hot. Fry the oysters a delicate brown; drain them over the fat; then lay on brown paper in the oven until serving time.

Olive oil is best for frying, though suet, cottonseed, or lard brings good results. Butter alone or lard alone should never be used.

### SCALLOPED OYSTERS.

One pint oysters, one-half cup soft bread crumbs, one-fourth cup milk or cream, 6 tablespoons butter or margarine, 1 teaspoon salt, one-eighth teaspoon pepper.

Grease a baking dish. Arrange a layer of the combined cracker and bread crumbs in the bottom of it, then a layer of oysters, butter in small pieces, salt and pepper. Repeat, having a layer of crumbs on top with small pieces of butter dotted over them. Have only two layers of oysters. Moisten with the milk and oyster liquor combined. Bake in a hot oven of 400 degrees Fahrenheit for 30 minutes or until brown. Serve at once. Serves six.

### FRIED GREEN SHRIMP.

Remove shells from the raw shrimp and take out the intestinal vein. Dip in flour, then in egg which has been beaten with two teaspoons water and last of all in bread crumbs. Fry. Care should be taken not to let the shrimp brown before it is done. Cooking requires 10 to 12 minutes.

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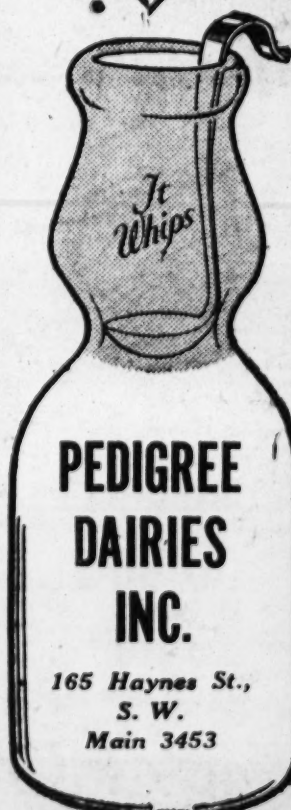
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## Old-Fashioned Recipes Sent in by Sally's Readers

"I love everything that's old; old friends, old times, old manners, old books, old wine."—She Stoops to Conquer.

Here's a fine collection of old-fashioned recipes that have been sent to Sally Saver by some of the many readers of her articles appearing in The Constitution. Perhaps you will like some of them. Many of them are more than 100 years old.

Mrs. W. M. Pharr, 614 Sherwood road, N. E., Atlanta, Ga.:

### Old-Fashioned Peach Custard.

Two cups cooked dried peaches sweetened to taste (country dried if possible), 3 egg yolks, 3 tablespoons sugar, 2 cups sweet milk, 1 teaspoon vanilla. Line pie pan with pastry, put in peaches as for any other pie. Have yolks of 3 eggs, sugar, milk and vanilla beaten until light, then pour over peaches. Put in oven to bake until crust is done. Take out and put on meringue made of 3 whites left from the 3 yolks—and 3 tablespoons of sugar.

Mrs. J. W. Gilstrap, 425 Hardendord avenue, Atlanta, Ga.:

### Old-Fashioned Sweet Potato Pudding.

Four cups grated raw sweet potatoes, 2 eggs, 3 tablespoons syrup, 1 teaspoon vanilla, 1-3 teaspoon cinnamon, 2 tablespoons meal, 1 cup sweet milk, 1 cup sugar, salt to taste, 1-4 teaspoon allspice, 1-3 teaspoon nutmeg, 1-4 pound butter. Mix well and bake in a moderate oven about an hour.

Mrs. Will Harralson, 209 Parkway drive, Atlanta, Ga.:

### Chicken Pillau.

Par-boil a big fat hen until well done, but not leaving the bones—boil 3 cups rice 20 minutes in boiling water, add 2 teaspoons salt. When done drain and set over boiling water to dry. Hard boil 6 eggs, let cool, cut in slices after removing shell. Put whole chicken in large baking dish. Fill dish with steamed rice, slice eggs over rice—pour over this the water in which chicken was boiled—add pepper and a little cayenne pepper also. If not sufficiently rich, 2 tablespoons of butter can be added. Place on bottom of oven and cook until chicken is delicate brown. Serve from dish cooked in.

Mrs. W. E. Mattirs, Taylorsville, Ga., R. F. D. No. 1:

### Sweet Wafers.

One teacupful sugar, 1 tablespoon butter, 2 eggs, two teacups sifted flour, 1 cup sweet milk. Mix as for cake batter and bake in lightly greased wafer irons.

Mrs. Hazel Hodgson McNeel, Marietta, Ga.:

### Popovers.

One cup flour (mix salt in flour),

1 cup sweet milk, 1 salt spoon salt, 2 eggs.

Add half of milk slowly, when smooth add the rest and then the eggs well beaten. Cook in hot oven in hot buttered pans 1-2 hour. The deep muffin pans make best popovers. They will rise very high.

Mrs. W. J. Harris, 82 North avenue, Atlanta, Ga.:

### Queen of Puddings.

One quart milk scalded, 1-3 cup sugar, 1-4 teaspoon salt, 1-4 teaspoon nutmeg, 2 cups bread crumbs, 1 tablespoon melted butter, 1-2 teaspoon vanilla or 2 eggs. Jelly or fruit preserves.

Stir the bread crumbs into the scalded milk and let stand until cool. Then add beaten yolks of eggs and sugar. Now put in salt and flavoring. Pour into greased baking dish, set in a pan containing a little warm water and bake in a slow oven. When pudding is cool spread with jelly or tart fruit preserves. Cover with meringue made of stiffly beaten whites of eggs and four tablespoons of sugar and 1-4 teaspoon vanilla. Return to upper part of oven and brown. Serve either hot or cold.

When you burn a cake forget about it until it is thoroughly cold, then take the lemon grater and run over the burnt spot. It will scrape all the burn off and leave the cake smooth and ready for icing.

Mrs. O. T. Altha, Loganville, Ga., R. F. D. No. 3:

### Molasses Custard.

Two eggs, well beaten; 1 tablespoon sugar, 3 teaspoons flour, pinch baking powder, 1-2 cup molasses, pinch salt, 2 tablespoons sweet milk.

Mix well together, line a deep custard pan with rich pastry, turn in filling and cook slowly until done.

Mrs. Jewell Strickland, Star Route, Franklin, Ga.:

### Ginger Cookies.

One cupful each of butter and sugar creamed well together; 3 beaten eggs, 2 cups of molasses, 2 tablespoons soda dissolved in a little hot water. One tablespoon ginger, a bit of salt and flour to roll. I put in what would be not quite enough flour and

let the mixture stand overnight or some hours. In this way you use less flour and the cookies are better. Roll as thin as you like them and bake in a quick oven, taking care not to scorch them. A few chopped nuts are good if you like them.

### Corn Dumplings.

Two and one-half cups meal sifted, 2 eggs, 1-2 cup butter milk, 2 onions chopped fine, 1 tablespoon black pepper, 3-4 teaspoon salt, 1 tablespoon flour.

Boil a ham bone until tender, then mix other ingredients with meal and add enough cold water to make hard dough. Roll in balls about the size of an egg and drop in pot with bone. Let boil ten minutes.

### Raisin Pie.

Cook 1 1-2 cupfuls of seeded raisins in 1 1-2 cups of boiling water until tender. Mix 1-2 cup of sugar and tablespoon flour; add to the raisins and cook until the sauce thickens, stirring well, then add the grated rind of a lemon and a tablespoon of lemon juice. Bake with two crusts, or one crust and cover with strips of pastry. This is an inexpensive and delicious dessert.

### Virginia Stuffing.

Two cups bread crumbs, 1-2 cup milk, 1 1-2 tablespoons butter, 1-2 teaspoon chopped onion, 1-4 teaspoon pepper, 1 egg, 1-2 teaspoon salt, 1-4 teaspoon thyme, 1-4 teaspoon summer savory.

This is a highly seasoned stuffing which serves well with all meats. The bread crumbs should be soaked for an hour in the milk, after which the melted butter is added with the beaten egg and the seasoning.

Scatter bits of dried lemon peel among cookies when putting them into a jar and they will have a nice flavor.

rounds about 1-4 of an inch thick. Carefully remove the seed and core. Mrs. P. M. Hubbard, 1219 McLendon avenue, Atlanta, Ga.:

### Sweet Potato Pone.

One cup sugar, 1 cup molasses, 2 cups raw grated potatoes, 1-4 cup sweet milk, 2 tablespoons butter, grated rind 2 oranges, 1 teaspoon ginger.

Mix sugar, molasses, butter and potato, add milk, orange rind and ginger. Bake in greased pan 1 1-2 hours.

### Scrapple.

Boil a pig's head until thoroughly done. Use the meat to make soups, or hog's head cheese—add to the liquor left, sifted corn meal, red pepper (pod), sage and salt to taste. Cook until quite thick (care must be taken not to put too much meal, but allow for the thickening), then set away to get cool. Slice rather thin and fry in slightly greased pan until brown.

### Brown Betty.

Cut into thin slices, 8 large apples,

have ready buttered pudding dish. Put into this a layer of left-over, grated bread crumbs, then a layer of sliced apples; sprinkle sugar over this and so on, until you get to the top. Have it of bread crumbs and put 3 large lumps of butter on top. Place in oven to brown. Serve hot with hard sauce. To prepare crumbs, take the bread and crumble up fine—brown in oven, spread out on rolling board and roll the rolling pin over it until the crumbs are fine.

To fry fish a golden brown, sprinkle it with one of the numerous brands of pancake flour instead of the usual corn meal. You'll be delighted with the finished product.

Mrs. J. E. Baker, Sugar Valley, Georgia:

### Old-Fashioned Cobbler—Ham and Egg Pie.

Six slices lean ham, 6 eggs. Boil ham until very tender—make dough as for biscuit—working until stiff. Take pie pan—put ham in the bottom, cover with thin pieces of dough, next break eggs in on dough—cover with the remaining pieces of ham. Salt and black pepper to taste. Cover with the water where ham was cooked, put on top crust, sprinkle with butter, let brown. This will serve six. This recipe was used by my grandmother when women cooked in ovens by an open fire.

Mrs. H. G. Carter, Winterville, Ga.:

### Chicken Pie.

Prepare a one and one-half pound chicken as for frying, place in a closely covered broiler with a quart of water and boil until quite tender. Make a rich biscuit dough, roll thin and line a deep pan. Place a layer of chicken, dot generously with butter, add a dash of pepper, roll more dough quite thin, cut in strips and place on top of chicken, then add remainder of chicken and more butter—sprinkle with black pepper and pour liquid in which chicken was cooked, over this and cover with rolled dough cut in strips and place two ways to form checks. Place in a moderately hot oven and cook 45 minutes.

Mrs. Nat Adams, Watkinsonville, Ga.:

### Good Old-Timey Chicken Stew.

One fat hen, 1 can corn, 1 pod red pepper, 1 quart sweet milk, 1 can tomatoes, 3 large onions, 1 teaspoon black pepper, 1-2 pound butter, salt to taste.

Cook hen until tender, having about a gallon of stock when done—then add onions, corn, pepper and tomatoes which have been run through food chopper. Let come to a boil—then add a good pinch of soda, then the milk and butter—salt to taste and let it come to boiling point and remove from fire. Serve in soup bowls with a piece of chicken in each bowl.

### An Old Oyster Dish.

One quart oysters, 1-2 pound macaroni, 1-2 cup bread crumbs, 1 can

tomatoes, 4 tablespoons butter, salt and pepper to taste.

Boil macaroni until tender. Stew tomatoes until a thick sauce. Plump the oysters and drain off liquor. Put layer of oysters, then macaroni, bits of butter and season until all is used. Pour over this the stewed tomatoes, cover top with crumbs, cook until oysters are done and top browned. Serve from the dish in which it is baked.

Mrs. C. F. Nunn, Farmington, Ga.:

### Old-Fashioned Pound Cake.

One pound sugar, 1 pound butter, 4 cups flour (1 pound), 10 eggs (1 pound).

Beat the yolks and whites separately; cream the butter and sugar; add egg yolks and mix well. Add the stiff egg whites alternately with the flour. Long beating is the success of this cake. Put in oven when you can bear your hand on the bottom. Gradually increase the heat to moderate. Bake two hours.

### Old-Fashioned Yeast.

Peel and boil 6 large potatoes, scald one pint of flour with potato water. Let 1 teacup of hops come to the boiling point and pour water over the other ingredients. Tie hops up in cloth while boiling. Let stand until cool then add 1 cup yeast well soaked—2 tablespoons—sugar. Let this rise; stiffen with corn meal; roll out, cut in cakes and dry in the wind.

Cabbage, onions and celery lose much of their minerals in the drained-off water after boiling. All these food values are preserved if they are wrapped in Patapar cooking parchment.

Mrs. N. O. Cam, Vidalia, Ga.:

### Corn Meal Batter Cakes.

One and one-half cups corn meal, 1 teaspoon sugar, 1 cup boiled cold rice, 2 cups boiling water, 3 tablespoons butter or substitute, 1 teaspoon salt.

Mix together and pour boiling water over, stirring constantly—let cool. Add 1-2 cups buttermilk, 1 egg, beaten light; 3-4 teaspoon soda dissolved in a little cold water, 2 teaspoons baking powder sifted into batter. Have a medium thick batter. Bake on griddle, as any batter cake. This recipe was Grover Cleveland's favorite—and was served every morning during his term as president.

Mrs. T. L. Cook, Madras, Ga.:

### Grandmother's Brown Bread.

Take 1 quart of Indian corn meal and 3 pints of rye meal. Put it into a pan, add a half cup of molasses and two teaspoons of ginger. Half a teaspoon of soda dissolved in warm water enough to mix the meal rather soft. Let it remain in the pan to rise overnight. When light enough put it into pans and bake. Bread made by this recipe will not sour so quickly as when yeast is used.

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